

THE
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OF

fine
Cooking

Summer Eats

BBQ FAVORITES:

- Steaks
- Vegetables
- Burgers
- Chicken
- Ribs
- Pizza

Fresh Fruit DESSERTS

Rustic Berry
Tart, page 96

90
Delicious
ideas

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Directions

Add family ranch-reared cattle.
Mix with unlimited free-range grazing.

Cooking instructions

Grill until mouth waters.



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All Summer Long

IT'S FINALLY HERE. The weather we all waited for, the local produce we longed for, and the more relaxed schedule we needed during the colder months. Now's the time to head outdoors to shop at the farmers' market, to cook on the grill, and to eat on the patio. This special issue of *Fine Cooking* is packed with recipe ideas for all of your summer plans. Having a party? Turn to the crowd-pleasing Margarita-Glazed Baby Back Ribs on p. 46. Heading to the beach for the day? Pack a cooler of Spicy Italian Ham and Salami Sandwiches, p. 81, and a colorful summer salad, p. 93. And if you're asked to bring dessert to an event, rely on the easy, fabulous Summer Fruit Cobbler on p. 99—it's sure to be a hit. So stock up on everything that's fresh and in peak season and then turn to this issue to help you transform it all into delicious dishes throughout the summer.

—The *Fine Cooking* Editors

THE BEST OF *fine Cooking* Summer Eats

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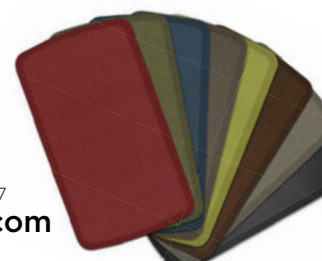
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On the Web

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Picnic-Perfect Recipes

Great picnics may start with sandwiches, but our recipe collection helps you round out the spread with many more ideas: sturdy grain and potato salads, cool soups and hand-held sweets, and more... all of them perfectly portable.



Grill it On a Stick

Every cuisine has its own version of meat on a stick. And why not? Kebabs pack a big flavor punch, are easy to make, and quick to cook. Our collection of kebab recipes use marinades, spice pastes, rubs, and dipping sauces to bring the flavors of Japan, Turkey, India, Mexico, and beyond to your own backyard.



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summer ready

GRILL • DRINKS • EQUIPMENT

Grilled Veggies Star on the Menu

Flavorful, make-ahead grilled vegetables are easy for cooks and favorites for guests.

IF YOU'VE EXPERIENCED "GRILLING GRIDLOCK" (when more needs to go on the grill than there's room for) here's a solution: Instead of trying to fit everything on at once (or serving food in stages), grill vegetables ahead of time. This frees up the grill for steaks or chicken or burgers when it's time to eat. Plus, it gives you the chance to arrange those beautiful vegetables nicely on a platter. Luckily, grilled vegetables are delicious at room temperature; they keep well, too. You can grill them a few hours—or even a day or two—ahead. Now that's a welcome solution.

Here is your basic guide to grilling all sorts of vegetables. Instructions for both gas and charcoal fires are included.

If you do decide to grill vegetables in advance, follow these storage tips. The vegetables will be fine at room temperature for a few hours. To keep them longer, refrigerate them in layers in shallow pans. Cover each layer with plastic and store for up to two days. (Peppers and onions hold particularly well; zucchini and eggplant will still taste great but may lose some luster.) Be sure to bring the vegetables to room temperature before serving, since their flavors will be subdued if they're cold.

Here, you'll find our basic guide to grilling all sorts of vegetables; instructions for both gas and charcoal fires are included.



Zucchini & Summer Squash

To prepare: Trim off both ends. To make lengthwise strips, trim a little off two long sides of the zucchini and cut the remainder into lengthwise strips, each about ¼ inch thick. Or trim the ends and cut slices on a sharp diagonal into ovals between ¼ and ⅜ inch thick. Brush both sides of the strips or slices with plenty of olive oil and season with kosher salt just before grilling.

To grill: Heat a gas grill to high. Put the strips or slices on the grill at a 45-degree angle to the grates and grill, covered, until well browned and limp, 3 to 4 minutes per side. Check occasionally and move the slices around gently as needed so they brown evenly; don't undercook them. When done, drape them over a cooling rack (to keep them from steaming as they cool).

Plum tomatoes

To prepare: Cut in half and gently seed. Sprinkle the cut sides with salt and let drain on a rack, cut side down, for 30 minutes. Rub lightly with olive oil.

To grill: Heat a gas grill to medium. Grill the halves (cut side down) for 7 to 9 minutes, then carefully turn them with a spatula and move them to the lowest heat. Cook (skin side down) until much of the moisture is gone, another 8 to 12 minutes. Press them gently with a spatula to flatten and to encourage the moisture to release. Let them cook as long as you can (the longer they cook, the better they taste); some will begin to fall apart, but the skin should help keep them together.



Onions

To prepare: Trim the ends, peel, and cut into ½-inch-thick slices. Thread the slices on thin metal skewers (poultry lacers work great) or soaked wooden skewers. Brush liberally with olive oil and season with kosher salt.

To grill: Heat a gas grill to high. Put the onion skewers on the grates and cook until the slices are well browned on both sides (they will have dark marks on them), about 15 minutes total. Turn one of the grill burners down to low and move the skewered slices to that area. Stack them loosely and leave them there for 10 minutes to finish cooking through.

5 secrets to the tastiest vegetables

1. Start grilling with all burners on high; if you need to move a vegetable to lower heat, turn one burner down.
2. Oil and salt your vegetables thoroughly to cook more evenly. A little dripping oil might cause a quick flare-up on the grill; just lower the lid briefly to extinguish it.
3. Learn your grill's personality. One grill's "high" is another's "medium." Learn where the hot and cool spots are and move the vegetables around to cook evenly. For nice grill marks, give them a quarter turn.
4. Cook peppers, onions, and corn together. They don't need to be turned frequently so you can keep the lid down longer. Grill zucchini and eggplant together; they need to be checked frequently—every minute or so.
5. Don't undercook. The great flavor of grilled vegetables comes from their juices caramelizing at high heat.



Portabella mushrooms

To prepare: Wipe off any dirt with a damp paper towel. Cut or snap off the stem at the base. With a spoon, scrape out the dark gills on the underside of the cap and discard. Brush both sides of the mushroom cap with plenty of olive oil and season with kosher salt just before grilling.

To grill: Heat a gas grill to high. Put the mushrooms, stem side up, directly on the grate. Grill the mushrooms for as long as they need to get very well browned (a lot of liquid will pool up in the cap), 5 to 8 minutes. When the cap is brown, turn it over and press down to gently push out as much liquid as possible. Grill for another 4 or 5 minutes until they're much thinner and drier.

Corn

To prepare: Shuck the corn, removing all the husk and silk. Lay each ear of corn on a 12-inch square of aluminum foil. Rub each ear with 1 tsp. butter and season all over with kosher salt and freshly ground black pepper. Tuck a sprig or two of fresh thyme or any other herb next to the corn and wrap the corn tightly in the foil.

To grill: Heat a gas grill to high. Put the foil-wrapped corn on the grate, cover, and cook, turning every 5 to 6 minutes, for 15 to 20 minutes. Remove from the grill and open the foil loosely. The corn should be blackened in places. If it isn't, rewrap it and return it to the grill for another 5 minutes. Let cool.



Eggplant

To prepare: Peel lengthwise strips of skin: It will look striped. Or use a fork to score the skin deeply. (Smaller eggplant can have tender skin, so you can leave it on.) Trim the ends. Cut into rounds about $\frac{3}{8}$ inch thick. Brush both sides with plenty of olive oil and season well with kosher salt just before grilling.

To grill: Heat a gas grill to high, put the slices on the grate, and cover. Grill, checking occasionally with tongs, until the slices are well browned on both sides, 3 to 4 minutes per side. Move the slices from the heat and stack them to finish cooking (put them on an upper rack, set them over a turned-off burner, or wrap them in foil off the grill). Let sit for 15 to 20 minutes. (Eggplant will often still be raw in the middle without this last step.)



Bell peppers

To prepare: Leave whole.

To grill: Heat a gas grill to high. Put the peppers on the grate, cover, and cook until the skins are blackened on all sides, turning with tongs as needed, 3 to 4 minutes per side, or a total of 10 to 15 minutes. Wrap the peppers in foil or put them in a paper bag to cool completely. When cool, peel off the blackened skins and remove the stems and seeds, reserving the flesh and juices.

Asparagus

To prepare: Trim off tough ends. Brush liberally with olive oil and season with plenty of salt.

To grill: Heat a gas grill to high. Put the spears on the grate at an angle and grill, rolling over once, until lightly marked and slightly shriveled, about 2 minutes total.



Rather grill vegetables over charcoal?

If you use a charcoal grill to cook your vegetables, build a two-zone fire, which will create both hot and medium-low cooking areas. (To build a two-zone fire, see p. 43.) This gives you the option of direct grilling (putting the food right over the coals) or indirect grilling (putting the food on the cooler side of the

grill, farthest from the hot coals, and covering the grill to create an oven-like atmosphere). Grill your vegetables uncovered over the hot coals to sear both sides (cooking times will depend on the heat of your fire). Move them to the cooler area and cover as directed to finish cooking.

Classic Cocktails

Bright and refreshing, the margarita, daiquiri, and Negroni are drinks that every cocktail lover should know how to make.

A GREAT COCKTAIL IS THE PERFECT WAY to top off a hot day or to celebrate at a summer party. Enjoy a margarita, a beautiful blend of tangy lime, sweet agave, and good Mexican tequila. Go for the bitter-sweet Negroni, a blend of dry gin, sweet vermouth, and Campari. And don't miss the daiquiri; this is the real deal—a crisp mix of citrus, rum, and simple syrup—not frozen or from a machine. Served over ice, any of them will be a refreshing addition to a summer evening.

Need to Know

Shake cocktails that contain thick mixers. If you're making a margarita, daiquiri, or any cocktail that combines spirits with syrup, dairy, creamy liqueur, or egg whites, you'll need the agitation from shaking to properly blend the ingredients.

Stir cocktails with clear components. When mixing a cocktail that's all spirits, like the Negroni, or when using a clear mixer, like club soda or tonic water, stirring is all the agitation you need to combine the ingredients.

Strain out the ice after shaking or stirring. The agitation from stirring or shaking has started to melt and chip the ice, so leaving it in will dilute the cocktail too much. A Hawthorne strainer (shown above) is nice because it has large enough openings to allow for free pouring and a spring to strain the cocktail while keeping the strainer in place over the shaker's opening. (The strainers that are built into many cocktail shakers are adequate, but their narrow openings slow pouring.)

Use simple garnishes that complement and enhance the cocktails' flavor. We taste with our eyes before our mouths, so cocktails should look pretty. For the margarita, daiquiri, and Negroni, simplicity and elegance are key. Use a citrus wheel, wedge, or twist.





Home Bar Essentials

- Cocktail shaker and Hawthorne-style cocktail strainer
- Long-handled bar spoon
- Citrus juicer or reamer

margarita

Margaritas are often made with an orange liqueur like Cointreau, which can be too sweet. Freshly squeezed lime juice—never bottled—has plenty of citrus flavor, and agave syrup sweetens and complements the agave flavors in the tequila. A salted rim isn't necessary, but many people like it because it takes the burn out of the alcohol. **Serves 1**

- 1 lime wheel, with a slit cut at the center**
Kosher salt (optional)
- 1½ fl. oz. (3 Tbs.) 100% agave tequila blanco (silver), such as Patrón or Milagro**
- 1½ fl. oz. (3 Tbs.) fresh lime juice**
- ¾ fl. oz. (1½ Tbs.) light agave nectar**

For a salted rim (optional), run the slit of the lime wheel around the rim of a chilled glass to moisten, then dip the rim into a small dish of kosher salt.

Fill a cocktail shaker with ice and add the tequila, lime juice, agave nectar, and ¾ fl. oz. (1½ Tbs.) water. Put the lid on the shaker; be sure it has a good seal. Shake vigorously until the outside of the shaker is frosty, 10 to 15 seconds. Strain into the prepared glass over fresh ice (if desired). Garnish with the lime wheel and serve.

negroni

This ruby-red Italian classic is pleasantly bitter with a hint of sweetness from the vermouth. Rubbing an orange twist around the rim gives the drink a lovely aromatic note. A dry gin with hints of citrus and not too much juniper is the perfect foil for all of these flavors. **Serves 1**

- 1 fl. oz. (2 Tbs.) best-quality dry gin, such as Plymouth**
- 1 fl. oz. (2 Tbs.) Campari**
- 1 fl. oz. (2 Tbs.) best-quality sweet (rosso) vermouth, such as Carpano Antica**
- 1 small navel orange**

Fill a cocktail shaker or large glass halfway with ice and add the gin, Campari, and vermouth. Using a long-handled spoon, stir for 20 to 30 seconds. Strain into a chilled rocks glass over fresh ice (or a chilled martini glass if you prefer no ice).

Using a vegetable peeler, remove a 3 x ½-inch piece of peel from the orange, avoiding the white pith, to create a twist. Twist it over the drink to release a spray of citrus oil, run it around the rim of the glass, and then drop it into the drink. Serve.

daiquiri

This is one of the oldest cocktails in existence, a refreshing blend of citrus, rum, and simple syrup. Straightforward and elegant, it's a far cry from the familiar frozen version. You can buy simple syrup, but it's easy to make and will keep, covered and refrigerated, for months. **Serves 1**

- 2 fl. oz. (4 Tbs.) white rum, such as Flor de Caña or 10 Cane**
- ¾ oz. (1½ Tbs.) simple syrup**
- ¾ oz. (1½ Tbs.) fresh lime or lemon juice**
Lime or lemon wedge

Fill a cocktail shaker with ice and add the rum, simple syrup, and juice. Put the lid on the shaker and make sure it has a good seal.

Shake vigorously until the outside of the shaker is frosty, 10 to 15 seconds. Strain into a chilled martini glass, garnish with the lime wedge, and serve.

Note: To make simple syrup, bring equal parts granulated sugar and water to a boil over medium heat. Stir until the sugar has dissolved and then cool.

Great Finds

Favorite tools and fun splurges for summer foods.

A. Cool Cooler

The gel-lined PackIt Social Cooler folds into a compact shape for storage in the freezer until you're beach- or picnic-ready. Large enough to hold a four-person lunch or a few bottles of wine, it'll keep things cool without additional ice packs for up to 10 hours. **\$29.99; Bedbathandbeyond.com; 800-462-3966.**

B. Take a Stand

Colorful, cheery, and affordable, these little cupcake pedestals make charming party accessories. Dishwasher- and microwave-safe, they're also great for other tasks; we love them for serving dipping sauces or a scoop of ice cream, and for holding candies or even candles. **\$2.95 each; Crateandbarrel.com; 800-967-6696.**

C. Clever Corn Holders

You love steaming hot corn on the cob—just not when it falls off the corn holders and into your lap. Oxo's new corn holders fix that problem: Each one has a spiral pin that twists into the ear of corn, securing the holder. Nonslip grips ensure that buttery fingers don't slide off, either. **\$10.99 for eight corn holders with a storage case; Macys.com; 800-289-6229.**

D. It's a Grill Thing

Perfect for city dwellers with small patios and tailgaters with big appetites, Lodge's preseasoned cast-iron Sportsman's Grill is a serious upgrade from the standard hibachi. The grate gets hot and stays hot to put a perfect sear on steaks and burgers. A draft door and a flip-down door for adding charcoal make it easy to regulate heat. **\$79.95; Katom.com; 800-541-8683.**

E. Easy to Handle

Holding a plate steady while mingling at a party or lounging on the couch can be a delicate balancing act. The handcrafted (and adorably named) ceramic Buddha Belly plate eliminates that awkward dance with a thumb handle and an ergonomic design that rests snugly against your palm. It's also microwave- and dishwasher-safe. **\$28; Flavourdesign.com; 778-847-8500.**

F. Bottle Service

Make a great cocktail away from your home bar with the Bar10der. It comprises a knife, bottle opener, cork screw, muddler, reamer, stirrer, strainer, zester, channel knife, and jigger. Nondrinkers will also find it handy—think fresh lemonade garnished with a perfect citrus twist. **\$14.99; Surlatable.com; 800-243-0852.**

G. Market Value

We love wandering through our local farmers' market but hate the thought of our berries, peaches, and tomatoes getting bruised while we browse. Enter Quirky's Mercado Bag, with nine compartments of different sizes to keep everything separate and a mesh side to let produce breathe. It's great for picnics, too. **\$19.99; Quirky.com; 866-578-4759.**

H. They Can Dish It Out

Petite Royal-Doulton serving tools add a pop of color to your party spread, not to mention the functionality of a spreader, a slotted spoon, and two serving spoons. Microwave- and dishwasher-safe, they only look dainty. **\$28; Amazon.com.**



A.



H.



B.



D.



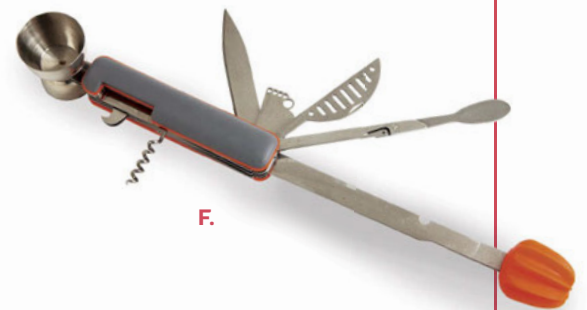
C.



E.



G.



F.



PARTY READY

Easy and flavorful bites, perfect for entertaining.

the recipes

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tomato “caponata”

This summery relish is reminiscent of Sicilian caponata, minus the eggplant and anchovies. It's great with grilled seafood (think sardines, swordfish, or scallops) or served over slices of grilled bread. Yields 4 cups

- ½ medium red onion, cut into fine dice (about ¾ cup)**
- 2 Tbs. red wine vinegar**
- ¼ tsp. granulated sugar**
- Kosher salt**
- 3 large tomatoes, cut into small dice**
- ½ cup pitted chopped green olives**
- ¼ cup finely chopped caperberries**
- 1 Tbs. extra-virgin olive oil**
- 1 tsp. finely grated lemon zest**
- 3 Tbs. toasted pine nuts**

- 1 Tbs. chopped fresh flat-leaf parsley**
- Freshly ground black pepper**

In a small bowl, combine the red onion, vinegar, sugar, and ¼ tsp. salt. Let sit while you prepare the remaining ingredients.

In a large bowl, combine the tomatoes, olives, caperberries, oil, lemon zest, and ½ tsp. salt.

Drain the onion mixture (discard the liquid) and add it to the tomato mixture. Gently stir in the pine nuts and parsley, and season to taste with salt and pepper.





cherry tomatoes stuffed with mozzarella and basil

These bite-sized treats capture all that's fresh about the season. The quality of the cheese is key to these small bites' success, so seek out the best you can buy. Yields about 3 dozen hors d'oeuvres; serves 10 to 12 as an appetizer

- ½ lb. fresh mozzarella, cut into tiny dice (to yield about 1½ cup)**
- 3 Tbs. extra-virgin olive oil**
- ⅓ cup coarsely chopped fresh basil leaves**
- ½ tsp. freshly grated lemon zest (from about a quarter of a lemon)**
- Kosher salt and freshly ground black pepper**
- 1 pint (about 18) cherry tomatoes, rinsed and stems removed**

In a medium bowl, stir the cheese, oil, basil, zest, ½ tsp. kosher salt, and ¼ tsp. pepper. Refrigerate for at least 2 hours

and up to 4 hours before assembling.

When ready to assemble, slice each tomato in half (either direction is all right) and scoop out the insides with the small end of a melon baller or a teaspoon. Sprinkle lightly with salt. Invert onto a paper towel and let the tomatoes drain for 15 minutes.

Fill each tomato half with a scant teaspoon of the cheese mixture and arrange on a serving tray. Serve immediately as an hors d'oeuvre, or wrap and refrigerate for up to 2 hours.



SUMMER HIGHLIGHT

tomatoes

Technically a fruit (but treated as a vegetable) tomatoes are a hallmark of summer, ripening on vines in gardens everywhere. Juicy and often sweet, tomatoes come in a wide range of shapes and sizes from tiny currant tomatoes to giant beefsteaks and in colors from green to brownish purple. Different varieties are better than others in certain preparations. Plums, for example, with their relatively low water content, make fantastic sauce while cherry tomatoes are great for quick sautés and for using raw in salad.

Choose tomatoes with intact skins and no bruises. They should be firm but yield under gentle pressure and have a deep color (though not necessarily red as they come in all colors).

Recipes call for varying preparations, though stems are almost always removed. To remove the core, use a sharp paring knife to carve a V-shape around the core, or scoop it out with a handy gadget called a tomato shark. If your recipe calls for peeling the tomatoes, cut an X in the skin, boil them for a few seconds, and then blanch them in ice water; this will loosen the skin and make peeling it much easier. If your recipe calls for removing the seeds, hold a halved tomato over a bowl, squeeze it gently, and work out the seeds with your fingers.

Leave tomatoes at room temperature until you're ready to use them. Refrigeration causes loss of flavor and a mealy texture.





grilled sliders

Mini burgers are a fun addition to the menu; serve them with a variety of cheese and toppings.

Yields 12 mini burgers; serves 4 as a main course, or 6 to 12 as an appetizer

- 2 lb. 80% lean ground chuck, or 1½ lb. 80% lean ground chuck plus 8 oz. 90% lean ground sirloin**
- Kosher salt and freshly ground black pepper**
- Vegetable oil cooking spray**
- ½ cup (1 stick) unsalted butter, at room temperature**
- 2 medium shallots, finely chopped**
- 1 Tbs. Worcestershire sauce**
- ½ tsp. granulated onion**
- 1 package soft white party rolls**
- Condiments of your choice**

Place the ground beef in a medium bowl and sprinkle liberally with salt and pepper. Using your hands, gently mix the seasonings with the meat. Spray a baking sheet with cooking spray. Using a 2-inch biscuit cutter as your form, make 12 mini burgers. Make sure that you put a thumbprint indentation in the center of each one. Cover with plastic wrap and refrigerate for about 1 hour.

Meanwhile, combine the butter, shallots, Worcestershire, and granulated onion in a small bowl. Season with salt and pepper. Refrigerate if it's going to be longer than an hour before you grill, but you want this

butter to be soft and at room temperature when using.

Oil the grill racks. Heat your grill using all burners set on high and with the lid closed for 10 to 12 minutes.

Split the party rolls in half and put them, cut side down, on the grill. Toast for about 2 minutes. As you take them off, smear them with the butter on the insides. Place on a platter and tent with foil. Place the burgers on the grill and grill for about 3 minutes. Turn and continue grilling for an additional 2 to 3 minutes. Remove to a platter. Add one burger to each roll and serve with your favorite condiments.

southeast asian chicken wings

Contrary to what many people believe, Buffalo does not have a monopoly on wings. In Thailand, you'll find them glazed with a sweet chili sauce; in Vietnam, they're seasoned with lemongrass and fish sauce. Here, several ingredients, including coconut milk, fish sauce, lemongrass, and sweet chili sauce, recreate a bit of that Asian flavor. **Serves 4**

- 3½ lb. large whole chicken wings (12 to 16)**
- 12 to 16 twelve-inch bamboo skewers (soaked in water for 30 minutes if wooden)**
- ½ cup unsweetened coconut milk**
- 2 stalks fresh lemongrass, tender white core from the bottom third only, coarsely chopped (about 3 Tbs.)**
- 2 medium cloves garlic, coarsely chopped**
- 2 scallions, white parts coarsely chopped, green parts thinly sliced (3 to 4 Tbs.)**
- 2 Thai bird chiles or 1 jalapeño, thinly sliced (including seeds)**
- ¼ cup packed fresh cilantro**
- 3 Tbs. fish sauce**
- 1 Tbs. coarsely chopped fresh ginger**
- 1 Tbs. fresh lime juice**
- 1 Tbs. granulated sugar**
- Vegetable oil for the grill**
- ½ cup Thai sweet chili sauce (such as Mae Ploy)**

Pat the chicken wings dry with paper towels. Thread each wing on a bamboo skewer, starting at the meaty end and ending at the wingtip so that the wing is stretched out as much as possible without ripping the skin. Arrange the wings in a large, shallow dish.

In a blender, purée the coconut milk, lemongrass, garlic, scallion whites, chiles, cilantro, fish sauce, ginger, lime juice, and sugar until smooth. Pour the marinade over the wings, turning to coat evenly. Cover with plastic wrap and refrigerate for 2 to 4 hours.

Prepare a gas or charcoal grill fire for direct grilling over medium heat (350°F). When ready to cook, clean the grate with a wire brush and, using tongs, wipe the grate with a

paper towel or cloth dipped in oil.

Shake off any excess marinade from the wings and wrap the ends of each skewer with a small piece of aluminum foil to protect them from burning. Grill the wings (covered if using a gas grill), flipping halfway through cooking, until golden-brown on the outside and an instant-read thermometer inserted in a thick part of a wing reads 165°F, 16 to 24 minutes total.

Brush the wings on both sides with the sweet chili sauce and grill until the glaze sizzles, 1 to 2 minutes per side. Transfer the wings to a platter, sprinkle with the scallion greens, and serve.



stretch your wings

The look may be unusual, but using a skewer to stretch out your chicken wings increases the amount of exposed skin that can crisp up during cooking as well as absorb the marinade and smoky flavors from the grill. What's more, wings on a stick are fun to eat.

Special equipment needed: Twelve to sixteen 12-inch bamboo skewers.





indonesian beef satay

This beef satay meat is as tender as butter, beautifully charred, and the sauce is rich and spicy. In this version, cashews are substituted for the traditional peanuts in the sauce for their ultra-creamy texture and flavor. Satay is traditionally served as a snack or appetizer, but you can make it a meal, if you like. Serves 8 as an appetizer, or 4 as a main course

FOR THE STEAK

- 1½ lb. rump or sirloin steak
- 1 Tbs. finely grated lime zest
- 2 Tbs. fresh lime juice
- 2 Tbs. tamari
- 2 Tbs. fish sauce
- 1 Tbs. finely grated fresh ginger
- 1 Tbs. honey
- 2 medium cloves garlic, minced
- 1 tsp. ground coriander
- ½ tsp. ground cumin

FOR THE CASHEW SAUCE

- ½ cup roasted unsalted cashews
- ⅓ cup coarsely chopped shallot (1 large)
- 1 medium lemongrass stalk (bottom 5 inches only), tough outer layers removed and stalk thinly sliced
- 1 Tbs. finely grated fresh ginger
- 1 large clove garlic, chopped
- 1 small fresh red Thai chile, stemmed
- 1 Tbs. extra-virgin coconut or canola oil
- ⅓ cup well-shaken coconut milk
- 1 Tbs. tamari
- 1½ tsp. honey
- 1 tsp. fish sauce
- 1 Tbs. fresh lime juice
- ½ tsp. kosher salt

FOR GRILLING AND SERVING

- 32 6-inch skewers (soaked in water for 30 minutes if wooden)
- Kosher salt and freshly ground black pepper
- Vegetable oil, for the grill
- 2 Tbs. melted coconut oil or canola oil
- 2 Tbs. chopped fresh cilantro
- Lime wedges

MARINATE THE STEAK

Trim the steak, wrap in plastic, and freeze for 15 minutes. Slice across the grain into ⅛-inch-thick pieces about 1 inch wide and 4 to 5 inches long.

In a large bowl, combine the lime zest and juice, tamari, fish sauce, ginger, honey, garlic,

coriander, and cumin; add the steak and toss to coat. Cover and refrigerate for 1 to 2 hours.

MAKE THE CASHEW SAUCE

Pulse the cashews in a food processor until finely ground; transfer to a small bowl. Pulse the shallot, lemongrass, ginger, garlic, and chile until finely chopped.

Heat the coconut oil in a 2-quart saucepan over medium heat. Add the shallot mixture and cook, stirring often, until starting to brown, about 3 minutes. Add the ground cashews, coconut milk, tamari, honey, fish sauce, and 1 cup water. Bring to a boil and then turn the heat down and simmer, stirring frequently, until the sauce is thick enough to coat the back of a spoon, about 5 minutes.

Transfer to a blender. Add the lime juice and salt; blend until smooth. (You can refrigerate the sauce in an airtight container for up to 2 days.)

GRILL THE SATAY

Prepare a medium-high (400°F to 475°F) gas or charcoal grill fire for direct grilling.

Thread a slice of the marinated steak onto each skewer like a ribbon, stretching it out a bit but not until flat. Season with salt and pepper. Oil the grill grate. Grill the satay in batches, turning often and basting once or twice with coconut oil until the surface is slightly charred but the center is still slightly pink, 3 to 4 minutes total. Transfer to a platter, tent with foil, and keep warm while grilling the remaining skewers. Stir half of the cilantro into the sauce, and sprinkle the satay with the remaining. Serve with the lime wedges and the sauce.

pesto deviled eggs

Put a summery spin on a classic deviled eggs recipe with a few spoonfuls of fresh basil pesto. **Yields 8**

- 4 large eggs**
- 2 Tbs. mayonnaise**
- 1½ Tbs. basil pesto**
(preferably homemade)
- Hot sauce**
- Kosher salt and freshly ground black pepper**
- Paprika or small basil leaves, for garnish (optional)**

Prepare an ice water bath. Arrange the eggs in a single layer in a steamer basket set over boiling water. Cover the steamer with a tight-fitting lid and steam for 10 minutes. Turn off the heat and let the eggs sit, covered, for 5 minutes more.

Plunge the eggs into the ice bath. Working with one egg at a time, crack the shell by rolling it on a flat surface. Under a stream of cold running water, peel the shell.

Let the eggs come to room temperature.

Slice the eggs in half lengthwise. Remove the yolks, transfer them to a small bowl, and mash them with the back of a spoon.

Add the mayonnaise, pesto, and hot sauce to taste and continue to mash until smooth. Season to taste with salt and pepper. Pipe or spoon equal amounts of the mixture into the hollows of the egg whites. When ready to serve, sprinkle with a little paprika or garnish with basil leaves if you wish.

Make Ahead

You can prepare and refrigerate the deviled eggs up to a couple hours ahead.



crab salad in crisp wonton cups

Wonton wrappers baked in a mini muffin tin make perfect crunchy cups to hold this succulent crab salad spiked with sweet mango, cilantro, scallion, and lime. **Yields 18 wonton cups; serves 6**

FOR THE WONTON CUPS

Cooking spray

- 18 wonton wrappers,**
thawed if frozen
- 2 tsp. canola oil**
- ¼ tsp. kosher salt**

FOR THE DRESSING

- 2 Tbs. fresh lime juice**
- 1 tsp. finely grated lime zest**
- ¼ tsp. kosher salt**
- ⅛ tsp. freshly ground black pepper**
- ½ tsp. crushed red pepper flakes**
- 2 Tbs. olive oil**

FOR THE SALAD

- ½ lb. lump crabmeat, picked over for shells and cartilage**
- 1 rib celery, finely diced (¼ cup)**
- ½ cup peeled and finely diced ripe mango**
- ¼ cup thinly sliced scallions (white and green parts)**
- 2 Tbs. coarsely chopped fresh cilantro**

Heat the oven to 375°F. Coat 2 mini muffin tins with cooking spray.

MAKE THE WONTON CUPS

Brush both sides of the wonton wrappers with the canola oil and place each wrapper into a section of a mini muffin tin. Gently press each wrapper into the tin and arrange so that it forms a cup shape. The edges will stick up out of the cup. Sprinkle with the salt and bake until browned and crisp, 8 to 10 minutes. Allow the cups to cool, then remove from the tin. These can be prepared a day ahead and stored at room temperature in an airtight container.

MAKE THE DRESSING

In a small bowl, whisk the lime juice and zest, salt, black pepper, and red pepper flakes. Add the olive oil and whisk until well combined.

MAKE THE SALAD

In a medium bowl, gently toss the crabmeat, celery, mango, scallions, and cilantro, trying not to break up the crab too much. Add the dressing and gently toss to combine. This can be prepared a day ahead and stored in the refrigerator in an airtight container. To serve, fill each cup with the crab salad and serve immediately.

—Ellie Krieger





fireman's sausage

Serve this punchy sausage with crusty bread or, for an unexpected pairing, sweet fresh pineapple chunks. See *Test Kitchen*, p. 107, for flambéing tips.

Yields 5 to 6 cups

- 1½ to 2 lb. dry-cured Portuguese chouriço, linguíça, or Spanish chorizo**
- 1 cup grappa or brandy**

Put the sausages in a 12-inch skillet (cut them to fit if necessary). Cook over medium-high heat, flipping once, until lightly browned on two sides, 8 to 10 minutes total. Take the skillet off the heat and carefully add the grappa. Return the skillet to medium-high heat. Using a long-handled grill lighter or a lit match, carefully ignite the grappa. Let the flames blister and char the sausage skins; turn the sausages once with tongs. When the flames burn out (after about 2 minutes), move the sausages to a cutting board and slice thinly on the diagonal. Transfer to a serving dish and drizzle with the liquor from the skillet. Serve with toothpicks.





chunky guacamole

There are few dishes as simple yet easily varied as guacamole. This version lets the flavor and texture of the avocado shine through, amply reinforced with cilantro, red onion, and a splash of lime juice. It can be set out as a dip, used as a garnish for tacos or chili, or spread on sandwiches and burgers. Yields 2½ cups

- 1 medium tomato, finely diced (about 1 cup)**
- ½ small red onion, finely diced (about 3 Tbs.)**
- ½ cup coarsely chopped fresh cilantro**
- 3 Tbs. fresh lime juice**
- ¼ tsp. crushed red pepper flakes**
- 1 tsp. kosher salt**
- 2 large avocados (about 1 lb.), peeled, pitted, and cut into ½-inch dice**

In a medium bowl, toss the tomatoes with the onion, cilantro, lime juice, red pepper flakes, and salt; let stand for about 5 minutes. Add the avocado and gently mash it into the tomato mixture with a fork. Serve immediately.

storing avocados

Store avocados at room temperature until they just become soft and ripe, then transfer them to the refrigerator, where they'll keep for up to a week. (Their skin darkens as the avocados become ripe.) If you want avocados to ripen quickly, put them in a brown paper bag and store them in a warm place (say, near the stove) for a day or two.



Spinach Cobb Salad with Bacon, Blue Cheese, Avocado,
and Derby Dressing, p. 34

SALAD BOWL

Light yet substantial sides and mains for warm nights.

the recipes

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Grilled Butter Lettuce with Buttermilk-Chive Dressing p. 31

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arugula salad with plums and pine nuts

Plums add sweetness and body to a quick blender dressing for this elegant combination of peppery arugula, gently bitter radicchio, and rich pine nuts. Serves 6

- 1 lb. firm-ripe plums (about 4 medium), pitted and cut into ½-inch-thick wedges**
- 2 Tbs. extra-virgin olive oil**
- 1½ Tbs. white wine vinegar**
- 1 Tbs. minced shallot**
- 1 tsp. fresh thyme leaves**
- Kosher salt and freshly ground black pepper**
- 5 oz. baby arugula (5 packed cups)**

- 1 small head radicchio, cored and thinly sliced (1 packed cup)**
- 3 Tbs. toasted pine nuts**

In a blender, purée one-quarter of the plum wedges with the oil, vinegar, shallot, thyme, ½ tsp. salt, and ¼ tsp. pepper until smooth. (You can refrigerate the dressing in an airtight container for up to 1 week.)

In a large salad bowl, lightly season the arugula and radicchio with salt and pepper. Add the remaining plums and the pine nuts, and toss with enough of the dressing to coat lightly. Serve drizzled with the remaining dressing.





grilled butter lettuce with buttermilk-chive dressing

This is so much better than your average green salad. The grilled lettuce has crisp, caramelized edges offset by a cool, tangy dressing. Serves 8

- ½ cup buttermilk**
- ¼ cup crème fraîche**
- 2 Tbs. mayonnaise**
- 2 Tbs. thinly sliced fresh chives**
- 1 Tbs. fresh lemon juice**
- Kosher salt**
- Vegetable oil for the grill**
- 4 large heads butter lettuce, halved lengthwise**

In a medium bowl, whisk the buttermilk, crème fraîche, mayonnaise, chives, and lemon juice. Season to taste with salt. (The dressing may be made up to 1 day ahead and kept refrigerated.)

Prepare a gas or charcoal grill fire for direct cooking over medium-high (500°F) heat. Lightly oil the grill grates.

Lightly season the lettuce with ¼ tsp. salt. Grill cut side down until wilted, lightly charred, and the cores are crisp-tender, 2 to 3 minutes.

Transfer the grilled lettuce to a serving platter and drizzle with the dressing (you won't need all the dressing; refrigerate leftovers for 2 to 3 days). Lightly sprinkle the lettuce with salt and serve.

more greens to grill

These leafy vegetables also make deliciously smoky summer salads:

Radicchio The bitter flavor of this chicory marries well with a little smoke from the grill and a sweet orange balsamic vinaigrette: Combine balsamic vinegar, orange juice, and orange zest with a pinch of salt and good olive oil. Grilled onions will also up the sweetness factor.

Belgian endive Belgian endive pairs well with herbal dressings like salsa verdes. Also, try a simple lemon vinaigrette and scatter the finished salad with fines herbes (parsley, chervil, tarragon, and chives). For a more robust vinaigrette, combine lemon juice, garlic, and anchovy with a pinch of salt and good olive oil, and finish the salad with chopped parsley and marjoram.

Little Gems Like miniature heads of romaine but sweeter, these can be used in lieu of romaine to make Caesar salad. For a salad with kick, try grilled Little Gems with a seeded yogurt sauce: Combine yogurt with yellow and brown mustard seeds, crushed toasted cumin seeds, and garlic. Finish the salad with fresh mint leaves.



watermelon and cress salad with grilled shrimp and hearts of palm

Watermelon's crunch and subtle sweetness provide a nice contrast to the savory, tender shrimp and hearts of palm. Ricotta salata (salted, pressed fresh ricotta) is similar to feta in texture but not as salty. **Serves 2**

- 5 Tbs. extra-virgin olive oil**
- 1 Tbs. Dijon mustard**
- 2 tsp. finely grated lemon zest**
Kosher salt and freshly ground black pepper
- 8 oz. jumbo shrimp (21 to 25 per lb.), peeled and deveined, tails left intact**
- 3 canned hearts of palm, drained and patted dry (about half a 14-oz. can)**
- 1 Tbs. Champagne vinegar**
- 1 tsp. minced shallot**
- 6 oz. watercress or upland cress, separated into small sprigs, thicker stems trimmed**
- ½ cup packed fresh basil, thinly sliced**
- 12 oz. watermelon, thinly sliced into narrow wedges, rind removed, seeded if necessary**
- 3 oz. ricotta salata, crumbled (about ¾ cup)**

Prepare a medium-high gas or charcoal grill fire. Meanwhile, in a medium bowl, whisk 1½ Tbs. of the olive oil, 2 tsp. of the mustard, the lemon zest, ¼ tsp. salt, and ¼ tsp. pepper. Toss the shrimp in the marinade and let sit for about 10 minutes.

Thread the shrimp onto metal skewers. Toss the hearts of palm with ½ Tbs. of the olive oil and ¼ tsp. each salt and pepper. Grill the shrimp and hearts of palm, flipping once, until they have nice grill marks and the shrimp are just cooked through, about 4 minutes total. When cool enough to handle, halve the hearts of palm lengthwise, and then cut crosswise into thirds.

In a small bowl, whisk the remaining 1 tsp. mustard with the vinegar, shallot, and ¼ tsp. each salt and pepper. Whisk in the remaining 3 Tbs. olive oil in a thin stream. Add more salt and pepper to taste.

In a large bowl, toss the cress and basil with just enough of the dressing to lightly coat. Season to taste with salt. Divide the greens between 2 plates. Top with the watermelon wedges and drizzle lightly with the remaining dressing. Add the hearts of palm, shrimp, and crumbled ricotta salata.



SUMMER HIGHLIGHT

watermelons

Watermelons typically have a thick, smooth, variegated green rind and juicy, sweet flesh that is usually red and dotted with small black seeds. However, watermelons come in many colors and varieties—with and without seeds. Use watermelons in salads, salsas, and drinks throughout summer. They are a delicious foil for salty and spicy flavors.

Watermelons are available from May to September, though they're at their peak from mid-June to late August.

At the market, look for unblemished melons that are firm with absolutely no soft or bruised spots. A ripe watermelon has a healthy sheen and a creamy yellow spot on the side that rested on the ground. Fully ripe watermelons should feel quite heavy for their size. The melon should also smell sweet and flowerlike or richly perfumed, never unpleasantly musky or slightly fermented. The stem end is the best place to smell for ripeness. If a melon has no smell, it may not be ripe, so choose another. Ripe watermelons also make a hollow sound when you tap them, rather than a dull thud. Give it a thump with your knuckles and listen.

A whole unripe watermelon should be stored in a cool place (it will better retain its flavor and texture if unrefrigerated) and will keep for about two weeks. However, if you have a ripe watermelon store it in the refrigerator and plan to use it within a few days. Take melons out of the fridge about a half hour before you plan to eat them because their sweetness and flavor will be dampened if they're too cold. Wash the outside before cutting into it to remove any bacteria. Refrigerate cut watermelon in a plastic container or zip-top bag for up to four days.

tomato, chickpea, and feta salad

Za'atar—a Middle Eastern spice blend treasured for its savory thyme-oregano flavor—adds a lovely herbal quality to this easy side salad. (For more on za'atar, including a recipe, see Test Kitchen, p. 108.)

Serves 6

- 3 oz. feta, crumbled (about ½ cup)**
- 2 tsp. za'atar**
- Pinch crushed red pepper flakes**
- 3 Tbs. extra-virgin olive oil**
- 1 lb. cherry, grape, or pear tomatoes, halved**
- 1 15-oz. can chickpeas, rinsed and patted dry**
- Kosher salt and freshly ground black pepper**
- 1 Tbs. white wine vinegar**

In a small bowl, mix together the feta, za'atar, and crushed red pepper flakes. Add 1 Tbs. of the oil and let sit while you prepare the rest of the salad.

Put the tomatoes in a large bowl. Stir in the chickpeas and season with ¼ tsp. salt and a few grinds black pepper.

Add the remaining 2 Tbs. oil and the vinegar. Stir in the feta, season to taste with salt and pepper, and serve.



spinach cobb salad with bacon, blue cheese, avocado, and derby dressing

*Serve this hearty salad family-style, arranged in one big bowl or make individual composed salads for a more formal dinner; in that case, dress the ingredients separately before arranging them. **Serves 4 or 5***

- 2 large ripe avocados**
- 1½ cups halved grape tomatoes (about 8 oz.)**
- 2 ribs celery, finely sliced (about ½ cup)**
- Kosher salt**
- 1 recipe Derby Dressing (see recipe at right)**



- 6 oz. baby spinach, stemmed if necessary, washed and dried**
- 3 oz. Bibb lettuce (about 1 small head) or inner leaves of Boston lettuce, washed and dried**
- ¼ cup sliced fresh chives (cut into 1-inch lengths)**
- Freshly ground black pepper**
- 4 hard-cooked eggs, peeled and sliced**
- 4 oz. Roquefort or other good-quality blue cheese, crumbled**
- 8 slices cooked bacon, crumbled**

Have ready one large shallow serving bowl (about 13 to 14 inches across and 3 to 4 inches deep is nice).

Peel, pit, and dice the avocados. Put them in a mixing bowl along with the grape tomatoes and celery. Season with a pinch of salt, drizzle with 1 Tbs. of the Derby Dressing, and toss very gently.

Combine the spinach, Bibb lettuce, and half of the chives in a big mixing bowl. Season lightly with salt and a few grinds of fresh pepper. Drizzle and toss with about 3 Tbs. of the Derby Dressing (taste and add more if you like). Transfer the greens to the serving bowl.

Mound the avocado mixture in the center of the greens. Arrange the egg slices in a circle around the avocado mixture. Sprinkle the blue cheese in a circle around the egg slices. Lastly, sprinkle the bacon around the blue cheese, leaving a few greens peeking out around the edges of the bowl. Drizzle most or all of the remaining dressing over everything and garnish with the remaining chives. Bring to the table with tongs and plates to serve.

derby dressing

This easy vinaigrette keeps for several days in the fridge and is a great everyday salad dressing. Makes ½ cup

- 6 Tbs. extra-virgin olive oil**
- 2 Tbs. plus 1 tsp. red-wine vinegar**
- 1½ tsp. fresh lemon juice**
- ½ tsp. freshly grated lemon zest**
- ½ tsp. minced fresh garlic**
- ½ tsp. sugar**
- ½ tsp. Dijon mustard**
- ½ tsp. Worcestershire sauce**
- ¼ tsp. kosher salt**
- Freshly ground black pepper**

Put all the ingredients (including several grinds of fresh pepper) in a liquid measure and whisk vigorously. (Or use a jar with a tight-fitting lid and shake well.)

mixed greens with nectarines, gorgonzola, and champagne vinaigrette

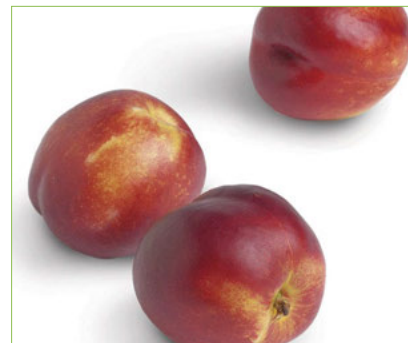
Sweet summer nectarines and pungent Gorgonzola make this salad an excellent pairing with a simple grilled chicken or steak. **Serves 4 to 6**

- 2 firm-ripe medium nectarines, pitted and thinly sliced**
- 1 tsp. chopped fresh thyme**
- ½ tsp. finely grated orange zest**
- ½ tsp. granulated sugar**
- Kosher salt**
- 4 Tbs. extra-virgin olive oil**
- 1½ Tbs. Champagne vinegar**
- 1 tsp. honey mustard**
- Freshly ground black pepper**
- 5 oz. (5 cups) mixed baby greens**
- 3 oz. crumbled Gorgonzola**

In a medium bowl, toss together the nectarines, thyme, orange zest, sugar, and ½ tsp. salt. Add 1 Tbs. of the oil and toss to coat. Let stand for 10 minutes.

In a small bowl, combine the vinegar, honey mustard, ½ tsp. salt, and a few grinds of pepper. Gradually whisk in the remaining 3 Tbs. of oil.

In a large bowl, toss the greens with enough vinaigrette to lightly coat. Add the nectarines and toss to combine. Divide the mixture among the serving plates, sprinkle with the Gorgonzola, and serve.



SUMMER HIGHLIGHT

nectarines

This sweet, juicy stone fruit is closely related to the peach. In fact, it is actually the same species as a peach, but a different cultivar that has smooth instead of fuzzy skin. They also tend to be a bit smaller and firmer than their fuzzy relatives. Like peaches, nectarines are available with either yellow or white flesh. Enjoy nectarines grilled, in fruit salads, in baked fruit desserts, and more.

When ripe, nectarines are golden yellow with blushes of red. Though nectarines are in season from mid-spring through late summer, they're at their peak during July and August.

Choose nectarines that are rosy, fragrant, and that give slightly to the touch. Avoid bruised or blemished fruit, as well as those that are hard or very green because they might spoil before they fully ripen. Underripe nectarines will ripen in a few days at room temperature—you can speed up this process by storing them loosely in a paper bag. Ripe nectarines will keep in the refrigerator for about a week.



thai steak salad

When you're in the mood for a fresh, satisfying supper, try this bright, boldly flavored salad. **Serves 4**

- ½ cup fresh lime juice (from 3 medium limes)**
- 2 Tbs. minced jalapeño**
- 1½ Tbs. packed dark brown sugar**
- 2 tsp. fish sauce**
- 2 tsp. minced garlic**
- 2 tsp. minced fresh ginger**
- 3 Tbs. canola oil; more for the grill**
- 2 Tbs. Asian sesame oil**
- 1 lb. flank steak, cut in half lengthwise**
Kosher salt and freshly ground black pepper

- 1 ripe mango, cut into medium dice**
- ½ small red onion, thinly sliced**
- 10 oz. romaine lettuce, sliced crosswise 1 inch thick (about 9 cups)**
- 3 Tbs. chopped fresh cilantro**

Combine the lime juice, jalapeño, brown sugar, fish sauce, garlic, and ginger in a small bowl. Whisk in both oils in a slow stream; set aside.

Prepare a medium-high (400°F to 475°F) gas or charcoal grill fire.

Pat the steak dry and season well with salt and pepper. Oil the grill grate and grill the steaks, turning once, until medium rare (135°F), about 6 minutes total. Transfer to a cutting board, let rest for 5 minutes, and then thinly slice across the grain.

Meanwhile, in a large bowl, combine the mango, onion, lettuce, and 2 Tbs. of the cilantro. Toss with enough dressing to coat, divide the salad among 4 plates, and top with the steak. Drizzle the remaining dressing over the steak, sprinkle with the remaining cilantro, and serve.

sourdough panzanella with grilled chicken

In this classic Italian salad, sourdough bread soaks up the flavors of fresh herbs, summer tomatoes, and a savory vinaigrette. Adding grilled chicken turns it into a full meal. Serves 4

- ½ cup olive oil; more for the grill**
- 4 ¾-inch-thick slices sourdough bread**
- 1 tsp. finely chopped fresh oregano**
- ½ tsp. smoked sweet paprika**
- Kosher salt and freshly ground black pepper**
- 1 lb. boneless, skinless chicken breast halves, trimmed**
- 3 Tbs. red wine vinegar**
- 1 anchovy fillet, rinsed**
- 1 small clove garlic**
- 4 medium tomatoes, cut into ¾-inch pieces (3 cups)**

- 1 medium cucumber, peeled, halved lengthwise, seeded, and cut into ¾-inch pieces (1½ cups)**
- ½ small red onion, chopped (½ cup)**
- ¼ cup chopped fresh mixed herbs, such as basil, parsley, cilantro, or mint**

Prepare a medium-high charcoal or gas grill fire. Clean and oil the grill grate.

Brush the bread on both sides with 2 Tbs. of the olive oil. Grill the bread until well marked, about 1 minute per side. Transfer to a cutting board, cut into ¾-inch cubes, and set aside.

In a small bowl, mix the oregano, paprika, ½ tsp. salt, and ½ tsp. pepper. Sprinkle evenly over the chicken breasts. Grill, turning once, until an instant-read thermometer inserted into the thickest part of each breast registers 165°F, 10 to 12 minutes total. Transfer to a cutting board, let rest for 5 minutes, and then cut into ¾-inch cubes.

In a large bowl, whisk the remaining 6 Tbs. olive oil and the vinegar. Press the anchovy fillet and garlic clove through a garlic press into the bowl (or mince by hand). Add the bread, chicken, tomatoes, cucumber, red onion, and herbs, and toss well. Season to taste with salt and pepper and serve.





warm steak salad with rosemary flatbread

In this flavorful salad, the sweet smokiness of roasted red peppers combined with roasted shallots have an incredibly savory richness. Serves 6

- 2 New York strip steaks, 1½ inches thick (about 1 lb. each), trimmed
- 1 tsp. extra-virgin olive oil
- 1 Tbs. coarsely ground black pepper
- 1½ tsp. kosher salt

FOR THE FLATBREAD

- 13½ oz. (3 cups) all-purpose flour; more for kneading
- 2 tsp. kosher salt
- 1 Tbs. chopped fresh rosemary
- 1 tsp. extra-virgin olive oil

FOR THE DRESSING

- 4 whole shallots, unpeeled
- 4 whole cloves garlic, unpeeled
- ¼ cup plus 1 tsp. extra-virgin olive oil
- 3 red bell peppers, roasted, skinned, and seeded (see Test Kitchen, p. 108)
- 1 Tbs. Dijon mustard
- 1 Tbs. sherry vinegar
- 2 tsp. red-wine vinegar
- 1 tsp. kosher salt
- Freshly ground black pepper

FOR THE SALAD

- 2 Tbs. extra-virgin olive oil
- 1 Tbs. finely chopped garlic
- 3½ cups cooked chickpeas (or two 15-oz. cans, rinsed and drained)
- 2 cups lightly packed baby arugula (about 2 oz.)
- 4 to 5 oz. coarsely crumbled ricotta salata (1 cup)

Rub the steaks on both sides with the oil, pepper, and salt. Cover and let sit at room temperature for 30 minutes or in the refrigerator for up to 4 hours. (Remove the steaks from the refrigerator 30 minutes before cooking.)

MAKE THE FLATBREAD DOUGH

In a large bowl, mix the flour, salt, and rosemary. Stir in 1¼ cups water and the oil until the dough comes together. Turn onto a lightly floured surface; knead until smooth and resilient, about 5 minutes, dusting the surface lightly with flour as needed. Put the dough in an oiled bowl, cover with plastic, and let rest at room temperature for 30 minutes or in the refrigerator for up to 2 hours.

MAKE THE DRESSING

Heat the oven to 400°F. Put the shallots and garlic in a small baking dish; drizzle with 1 tsp. of the oil. Roast until soft and fragrant, 20 to 25 minutes. Let cool slightly and peel. Put the shallots, garlic, red peppers, mustard, vinegars, salt, and several grinds of pepper in a food processor. Process for 10 seconds. With the machine on, add the remaining ¼ cup oil in a slow, steady stream until the mixture is thick and smooth.

COOK THE FLATBREADS

Heat a 10- to 12-inch cast-iron or other heavy skillet over medium heat until a drop of water evaporates on contact. Meanwhile, on a lightly floured surface, divide the flatbread dough into six pieces. Roll one piece into an

8-inch round and put the round in the skillet. Cook until golden-brown spots appear on the bottom and the bread begins to puff, 1 to 2 minutes. Flip the bread, cook until golden-brown spots appear on the second side, and transfer to a plate. Repeat with remaining dough. Cover the flatbreads with a towel to keep warm.

MAKE THE SALAD

Increase the heat to medium-high and let the skillet heat for 1 minute. Cook the steaks to medium rare (about 5 minutes per side) or to the doneness you prefer. Remove the skillet from the heat, transfer the steaks to a cutting board, and let rest for 5 to 10 minutes. Slice about ¼ inch thick.

While the steaks rest, let the skillet cool for 2 to 3 minutes. Set the skillet over medium-low heat and add 2 Tbs. oil. Add the chopped garlic and cook, stirring frequently, until softened; don't let it brown. Remove the pan from the heat; add the chickpeas, arugula, and ricotta salata and toss gently.

TO SERVE

Put a flatbread on each plate, spoon on a generous ½ cup of the chickpea mixture, and drizzle with 2 Tbs. of the dressing. Arrange the sliced steak on the salad. Fold the flatbread over to eat like a sandwich or use a fork and knife. Pass the extra dressing at the table.



FROM THE LAND

Meaty steaks, ribs, and more for any summer occasion.

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barbecue-braised vietnamese short ribs with sweet vinegar glaze

These ribs are great served with rice noodles or steamed rice. Serves 4

FOR THE RIBS

- 1 Tbs. mild pure chile powder, such as ancho (or substitute hot Hungarian paprika)
- 1 tsp. five-spice powder
- 1 tsp. dark brown sugar
- Kosher salt and freshly ground black pepper
- 4 lb. English-style beef short ribs

FOR THE BRAISING LIQUID AND GLAZE

- 2 Tbs. peanut oil
- 2 cups chopped yellow onion
- 1 Tbs. chopped garlic
- 2 tsp. minced fresh ginger
- 3 cups lower-salt chicken broth
- $\frac{1}{4}$ cup plus 2 tsp. rice vinegar
- 3 Tbs. dark brown sugar
- 2 Tbs. Asian fish sauce
- 1 Tbs. soy sauce
- 1 whole star anise

FOR SERVING

- 3 scallions, thinly sliced ($\frac{1}{4}$ cup)
- Cilantro sprigs

In a small bowl, combine the chile powder, five-spice powder, brown sugar, 2 tsp. salt, and 1 tsp. pepper. Sprinkle generously all

over the ribs. Cover and refrigerate for at least 2 hours but preferably overnight.

Prepare a gas grill for direct grilling over medium-high heat (see instructions at right). Grill the ribs until all sides are nicely browned, 1 to 2 minutes per side. Let cool briefly and then tie with a couple of loops of butcher's twine.

Prepare the grill for indirect grilling (see instructions at right). Set an 8-quart heavy-duty pot over medium heat and when hot, add the oil. Add the onions and cook, stirring occasionally, until soft, about 5 minutes. Add the garlic and ginger and stir for 1 minute more. Pour in the chicken broth, $\frac{1}{4}$ cup of the vinegar, 1 Tbs. of the brown sugar, the fish sauce, and the soy sauce. Add the star anise, bring to a boil, and then remove from the heat.

Put the ribs in the pot and set the pot on the grill over the cool zone. Cover the pot, close the grill lid, and cook for 30 minutes. Check the ribs and rearrange so they remain submerged in the simmering liquid. Check the ribs again after 30 minutes and move them around if necessary. After another 30 minutes, check the ribs for tenderness. They should be fork-tender but not falling

apart. If they're not tender enough, continue to cook, checking every 15 minutes. Remove the ribs from the pot and set aside.

Pour the liquid into a heatproof vessel, such as a Pyrex measuring cup, and let sit until the fat rises to the top. Skim off and discard the fat. Taste the liquid; if it's too watery, return to the pot and boil over high heat until flavorful.

Prepare the grill for direct grilling over medium-high heat (see instructions at right). Pour 1 cup of the braising liquid into a small saucepan and stir in the remaining 2 Tbs. brown sugar and 2 tsp. rice vinegar. Over medium-high heat, reduce the liquid until it becomes syrupy, about 12 minutes—you'll have about $\frac{1}{3}$ cup.

Brush the glaze over one side of each short rib and grill glazed side down until the glaze begins to bubble and lightly darken, 2 to 3 minutes. Brush another surface with the glaze and turn the ribs. Continue to brush and glaze, turning frequently, until all sides are nicely glazed. Transfer the ribs to a warm platter, drizzle with the remaining braising liquid, and garnish with the scallions and cilantro.

direct vs. indirect heat

When you cook with direct heat, you're placing your food directly over the fire. This is the method of choice for quick-cooking items like burgers, chops, and chicken pieces. But larger items, like rib racks, tend to burn over direct heat before they are cooked through. So for these larger cuts, use indirect grilling, which means setting up the grill so there are two zones, a hot zone and a cool zone. Here's how to set up your charcoal or gas grill for both methods of grilling:

ON A GAS GRILL

Direct heat

Turn all burners on to high or medium, unless the recipe says otherwise. Grill directly over the burners.

Indirect heat

Preheat the grill with all the burners on. Shut one of the burners off, and cook your food on the grate over the burner that's off. This is your cool zone. Adjust the setting on the active burner or burners to achieve the required temperature, using a grill thermometer to keep track of the temperature.

ON A CHARCOAL GRILL

Direct heat

Wait until the coals have become ash gray and spread them out evenly. The food goes on the grates directly over the coals.

Indirect heat

Divide your ash gray coals and pull equal amounts to each side of the grill, leaving a gap in the middle with no coals. This setup works well with a round or square grill. If you've got a rectangular grill, it tends to work better to push all the coals to one side. The part of the grill that is not above the coals is your cool zone.

It can be a bit tricky to maintain the temperature on a charcoal grill. When the coals are almost white and look like they're puff balls, your fire is almost gone. You want to add more charcoal before the fire reaches this stage, so if you're planning to cook for longer than 45 minutes, add fresh charcoal.



bourbon and brown sugar marinated steak

You can marinate the steaks in the refrigerator for up to 2 hours before grilling. Just bring the steaks back to room temperature before grilling. Serves 4

- ½ cup soy sauce**
- ⅓ cup bourbon or other whiskey**
- ⅓ cup firmly packed brown sugar, preferably dark**
- 1 Tbs. Dijon mustard**
- 1 tsp. hot sauce, such as Tabasco**
- 1½ to 2 lb. beef steak, preferably flank, or 1½-inch-thick New York strip steaks**

Prepare a medium-hot grill fire. Meanwhile, combine the soy sauce, bourbon, brown sugar, mustard, and hot sauce in a large zip-top bag. Seal and shake to combine the ingredients and dissolve the sugar. Add the steak to the bag, seal, massage to cover the steaks with marinade, and set aside for 15 to 20 minutes at room temperature.

When the grill is ready, remove the steak from the marinade and shake off any excess, but don't pat it dry. Reserve the marinade. Grill the steak until good sear marks appear, 3 to 4 minutes. With tongs, rotate the steak 90 degrees (to get a crosshatch of grill marks) and continue grilling until grill marks form and the edges are a little crisp, another 3 to 4 minutes. Flip the steak and grill the other side in the same way until the exterior is nicely seared and the steak is cooked to your liking, 10 to 12 minutes total cooking time for medium rare. Let the steaks rest for about 5 minutes.

Meanwhile, pour the marinade into a small saucepan and boil over medium-high heat until syrupy, about 3 minutes (watch carefully to prevent burning). For flank steak, slice the meat thinly across the grain. For strip steaks, slice thickly or serve in chunks. Serve with a drizzle of the sauce.

how to make a better burger

Choose the right meat: When it comes to hamburgers, ground round or chuck are great choices (or a combination of chuck and a leaner meat like you'll find in the recipe at right) for their higher fat content. Ground round is a good choice for pan-seared burgers because it has enough fat (10% to 15%) to keep the meat moist but not so much that the burger ends up swimming in melted fat in the pan. For grilled burgers, ground chuck is our favorite. At 15% to 20% fat, it's able to withstand the intense heat of the grill and still make for a mouthwateringly juicy burger. Excess fat simply drains through the grill grate.

Use a light hand: The worst thing you can do to a burger is mash and compact it into shape. Too much pressure makes a dense, heavy burger. Instead, wet your hands to keep the meat from sticking to them, and then gently pat the meat into patties. Make a deep impression in the center of each patty; this helps the burger cook evenly and keeps it from plumping into a flying saucer shape as it cooks.

Cook it safely: It's an unfortunate part of modern life that we have to be cautious with ground meat, but the grinding process increases the chance of bacterial contamination. If you want to be on the safe side, cook burgers to a minimum of 160°F. That's medium well, but if you've used the right meat (see above), your burger will still be juicy and delicious.



classic ultimate hamburgers

Grilling up a burger—one your guests will rave about—isn't exactly rocket science, but there are a few tricks to elevating your burgers to ultimate status. To prevent burgers from falling apart, turn them only once, and never press on a burger with a spatula. All you're doing is pushing all the juice out of the burger. Serves 6

Oil for the grill racks

- 1½ lb. 80% lean ground chuck
- 8 oz. 90% lean ground sirloin
- Kosher salt and freshly ground black pepper
- 3 Tbs. unsalted butter, at room temperature
- 6 good-quality hamburger buns
- 6 slices cheese of your choice (optional)
- 6 slices ripe tomato
- 6 iceberg or romaine lettuce leaves
- Condiments of your choice

Oil the grill racks. Preheat your grill using all burners set on high and with the lid closed for 10 to 12 minutes.

Put the meat in a medium bowl and season with salt and pepper; go light on the salt here because we're going to add more. Carefully, being as tender as you possibly can, use your hands to mix the seasonings into the meat and then form it into 6 patties that are ¼ to ½ inch thick and slightly wider than the buns you intend to use. Take your thumb and make a good depression in the middle of each burger. Season the patties with salt and pepper. Slather some butter on the cut side of your hamburger buns.

Place the burgers on the grill, close the lid, and cook for 4 to 6 minutes. Turn the burgers and cook for an additional 4 minutes for a medium-pink doneness. If you want a well-done burger, cook for 12 to 15 minutes. They should start to feel firm when lightly pressed. If you want to use an instant-read thermometer, do like the health inspectors do and go in through the side, not the top.

If you feel your burger is not complete without cheese, then add a slice to each patty during the last 2 minutes of cooking time. The cheese should melt nicely but not turn to liquid, and will continue to melt even after you take the burger off the grill.

During the last minute of the cooking time, add your buns to the grill, cut side down, and grill until lightly toasted.

Hamburgers are best served straight off the grill, into the bun, into your mouth. If the burgers are going to have to sit for a few minutes, place them on one platter and the buns on another instead of inserting the burger between the buns. Top each burger with tomato and lettuce, and dress with the condiments of your choice.



margarita-glazed baby back ribs

Tequila and fresh citrus are a great combo in margaritas and also with pork ribs. The tequila's bite and the acidic orange and lime juices cut through the rich, fatty meat. In this recipe, the marinade is transformed into both a glaze and a dipping sauce for the ribs. Serves 4

FOR THE MARINADE

- ½ cup fresh orange juice
(from 1 medium orange)
- ¼ cup fresh lime juice
(from 2 medium limes)
- ¼ cup blanco (silver) tequila
- 3 Tbs. dark agave syrup or honey
- 3 Tbs. extra-virgin olive oil
- 2 Tbs. Cointreau (optional)
- 2 Tbs. soy sauce
- 1 Tbs. minced fresh garlic
(about 3 large cloves)
- 1 Tbs. pure New Mexico or
ancho chile powder
- 2 tsp. finely grated lime zest
- 1 tsp. ground cumin
- Kosher salt and freshly
ground black pepper
- 2 racks pork baby back ribs
(about 1½ lb. each),
membrane removed

FOR THE GLAZE AND SAUCE

- ½ cup blanco (silver) tequila
- ½ cup fresh orange juice
- ¼ cup fresh lime juice; more to taste
- 2 Tbs. dark agave syrup or honey;
more to taste
- ¼ cup chopped fresh cilantro

MARINATE THE RIBS

In a medium bowl, whisk the orange and lime juices, tequila, agave, oil, Cointreau (if using), soy sauce, garlic, chile powder, lime zest, cumin, 1 Tbs. salt, and 1 tsp. pepper. Cut each slab of ribs in half and put in a large resealable freezer bag; pour the marinade over the ribs. Seal the bag and shake to coat the pork with the marinade. Lay the bag in a pan in case the bag leaks; refrigerate overnight, turning the bag from time to time to redistribute the marinade.



GRILL THE RIBS

Prepare a gas or charcoal grill fire for indirect cooking over low to medium-low heat (250°F to 300°F).

Remove the ribs from the marinade, shaking off the excess. Pour the marinade into a small saucepan and set aside.

Arrange the ribs bone side down over indirect heat. (You may need to use a rib rack to accommodate all of the ribs; see Test Kitchen, p. 107.) Cover the grill and maintain a grill temperature between 250°F and 300°F degrees.

The ribs are ready when the meat is tender and begins to pull away from the ends of the bones. This will take 1 to 2 hours.

MAKE THE GLAZE

While the ribs are grilling, add the tequila, orange juice, lime juice, and agave syrup to the reserved marinade. Bring to a boil over medium-high heat; then reduce the heat to

maintain a steady simmer. Simmer until just beginning to turn syrupy, 15 to 25 minutes.

FINISH THE RIBS

Increase the grill heat to medium high and generously brush the meat side of each slab of ribs with the glaze. Grill glaze side down over direct heat until shiny and beginning to darken, 3 to 5 minutes. Watch for flare-ups. Brush the bone side with some sauce, flip, and grill 3 to 5 minutes more. Transfer the ribs to a cutting board, tent loosely with foil, and let rest for 10 minutes.

Taste the remaining glaze and add more lime, agave, or salt as needed. Stir in the cilantro. Divide among 4 small bowls. Slice the ribs and serve with the sauce on the side for dipping.



check for doneness

Start checking the ribs for doneness after an hour; the meat should begin pulling away from the tips of the rib bones. When that happens, cut off a little piece of meat and taste it. If it's tender, the ribs are done.





recycle the oil

Don't toss that frying oil—cool and strain out any crumbs and then refrigerate the oil in a large glass jar for up to six months. You can use it two or three more times.



fried chicken secrets

Brown bag it Shaking the chicken in a paper bag with seasoned flour coats the parts evenly and keeps the mess to a minimum.

Fry once This recipe calls for a small chicken so that all of the pieces fit in a large skillet and fry in one batch. It's fine if the pan is crowded.

Partially cover Keep the chicken partially covered during the first half of frying; this helps maintain the oil temperature and holds in moisture so the chicken stays juicy and the coating gets crunchy.

classic fried chicken

Not only is it cheaper to buy a whole chicken than one sold in parts, but you can also use the neck, giblets, and back for Fried Chicken Gravy (go to FineCooking.com/extras for a recipe).

Serves 4 to 5

- 1½ cups buttermilk**
- Fine sea salt and freshly ground black pepper**
- 1 whole small (3- to 3¼-lb.) chicken, cut into 10 pieces (see Test Kitchen, p. 113)**
- 9 oz. (2 cups) unbleached all-purpose flour**
- 1 Tbs. sweet paprika**
- 2 to 3 cups vegetable oil**

In a large bowl, mix the buttermilk with 2 tsp. sea salt and ½ tsp. pepper. Add the chicken and toss to coat. Cover and refrigerate for at least 4 and up to 24 hours, turning occasionally.

When you're ready to fry the chicken, put the flour, paprika, 2 tsp. sea salt, and ½ tsp. pepper in a large doubled brown paper bag, and shake to combine. Working in 2 batches, drop the chicken pieces into the flour mixture, fold the top of the bag closed, and shake to coat completely. Arrange the coated chicken on a large wire rack set over a large rimmed baking sheet. Discard the remaining flour mixture.

Pour enough oil into a deep heavy-duty 12-inch skillet (preferably cast iron) to reach a depth of ½ inch. Heat the oil over medium-high heat until a deep fat/candy thermometer clipped to the side of the skillet without touching the bottom registers 350°F.

Carefully arrange the chicken skin side down in the hot oil—it's fine if the pan is very crowded. The temperature will drop to about 300°F. Partially cover the skillet with a lid or a baking sheet, leaving the thermometer visible, and fry until golden-brown, about 5 minutes, adjusting the heat as needed to maintain 300°F to 325°F. If necessary, move the pieces around for even browning. Turn the chicken over and fry, uncovered, until browned all over and an instant-read thermometer registers 165°F when inserted into the thickest part of each piece, 5 to 7 minutes more.

Meanwhile, wash and dry the wire rack and baking sheet and set the rack over the sheet near the skillet. Using tongs, transfer the chicken to the rack to drain briefly. Serve warm or at room temperature.





beer-simmered brats

Bratwursts make great party food. Here's a juicy beer-infused version. Serves 6

- 2 12-oz. cans beer, preferably the cheap stuff**
- 2 large onions, thinly sliced**
- 6 uncooked bratwursts**
- 6 good-quality hot dog buns or small submarine rolls**
- Brown mustard**
- 1 1-lb. bag refrigerated sauerkraut, drained**
- Pickle relish**

Heat a gas grill using all burners set on high, or prepare a hot charcoal fire, with the lid closed for 10 to 12 minutes.

Combine the beer, onions, and brats in a large saucepan. If your grill has a side burner, feel free to do this process there. Otherwise, set over medium-high heat and bring to a boil. Reduce the heat to low and simmer until the brats are just cooked through, about 8 minutes.

Remove the brats from the pot and place them on the grill. Grill the brats for 8 to 10 minutes, turning them frequently to brown them evenly on all sides. When they're done, slide them into the buns and top with the mustard, sauerkraut, or relish.





spicy beer-can chicken on the grill

Put a spin on the traditional beer-can chicken by adding a sweet-spicy sauce to the beer, coating the chicken with a rub, and simmering the beer mixture after grilling to make a rich sauce with a kick. **Yields 1 cup sauce; serves 4 to 6**

Spice Rub (see recipe at right)

1 4-lb. whole chicken

Beer-Can Sauce (see recipe at right)

1 12-oz. can of beer (like Heineken)

Several large leaves romaine lettuce

**½ cup thinly sliced scallions
(white and green parts)**

1 lemon, zested into very thin strips

1 orange, zested into very thin strips

A DAY AHEAD

Make the spice rub; set aside 1 Tbs. for the sauce. Rinse the chicken and pat it dry with paper towels. Sprinkle 1 Tbs. of the spice rub inside the body and neck cavities. With your fingers, work a little of the spice rub under the skin. Sprinkle the remaining spice rub all over the skin and rub it in to spread evenly. Tuck

the wings behind the neck. Cover the chicken and refrigerate overnight.

ON THE DAY OF GRILLING

Make the beer-can sauce.

Set up a charcoal or gas grill to cook with indirect heat. If using charcoal, pour about 1 to 2 inches of natural hardwood charcoal over the bottom grate (about a single layer). Light a chimney starter full of coals and when they're covered with ash, pour them over the unlit coals in the grill. When the fire has burned down and the coals are glowing embers covered with ash, use long tongs or a grill rake to divide the coals into two equal piles on opposite sides of the grill.

If using gas, set the outside burners to medium high and leave the center burner off. (For a two-burner grill, light only one burner.)

While the grill is heating, open the can of beer and poke several holes on top of the can using a churchkey-style can opener. Pour out (or drink) half of the beer. **1** Using a funnel, fill the can with the beer-can sauce. Gently swirl the can to mix. Put the can in the center of a 10- to 12-inch ovenproof skillet. Holding the chicken upright with the opening of the body cavity facing down, lower the chicken onto the beer can. **2** Stabilize the chicken with its legs so that it stands up.

GRILL THE CHICKEN

Set the skillet in the center of the grill, or in the area where there's no direct heat. Put an oven thermometer on the grate next to it. Cover the grill. Adjust the vents or burners to keep the temperature between 350° and 375°F, and grill the chicken until an instant-read ther-



how to make the sauce and grill



1 Pour out half the beer; pour in a spicy-sweet sauce.



2 Set the chicken over the can so it grills vertically.



3 Reduce the spicy beer mixture to an intense sauce.

mometer registers 175°F at the thickest part of the thigh, 45 minutes to 1¼ hours. If the grill temperature is correct, the chicken should start to lightly brown after 15 minutes. (If using charcoal, check every 15 minutes and if the temperature drops below 300°F or if the coals have burned down very far, add a handful of fresh charcoal to each pile of coals.)

Carefully transfer the chicken and beer can to a cutting board. Let it rest for 5 minutes. Meanwhile, line a platter with the lettuce leaves. Using wads of paper towels to protect your hands, carefully remove the chicken from the beer can (ask for help if the can is stuck). **3** Discard all but 1 Tbs. of fat in the skillet and then pour the contents of the can into the skillet. (If the skillet drippings have burned, pour the contents of the can into a clean saucepan.) Bring to a boil over

medium-high heat and cook, whisking, until it has reduced slightly and thickened to a nice gravy consistency, 2 to 3 minutes. Carve the chicken into eight pieces and arrange on the platter. Garnish the chicken with the chopped scallions and citrus zest. Put the sauce in a sauceboat or bowl and serve alongside.

spice rub

Yields ¼ cup

- 1 Tbs. kosher or sea salt**
- 2 tsp. ground cumin**
- 1 tsp. crushed red chile flakes**
- 1 tsp. ground coriander**
- 1 tsp. dry mustard**
- 1 tsp. garlic powder**
- 1 tsp. onion powder**
- 1 tsp. freshly ground black pepper**

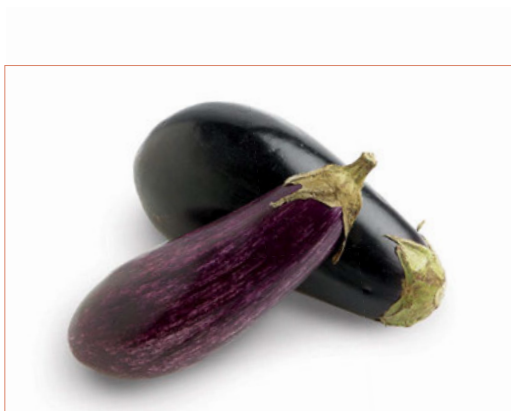
In a small bowl, combine all the ingredients. Mix until well blended. Reserve 1 Tbs. for the Beer-Can Sauce.

beer-can sauce

Yields ¾ cup

- 6 Tbs. tomato ketchup**
- 3 Tbs. Dijon mustard**
- 1½ Tbs. molasses**
- 1½ Tbs. red-wine vinegar**
- 1 Tbs. Spice Rub (see recipe at left)**
- ½ tsp. Tabasco sauce**

In a small bowl, whisk all the ingredients until they're well blended.



SUMMER HIGHLIGHT

eggplant

Though it is treated like a vegetable, eggplant is actually a giant berry. Eggplant are native to Asia, where they've been cultivated since prehistoric times. Traders brought them to the Middle East and Europe starting in the 15th century, though many Europeans refused to eat eggplant until the 18th century because of its bitter taste and because they are part of the nightshade family. (People thought nightshades, like tomatoes and peppers, caused insanity; eggplant's Italian name, *melanzana*, comes from the Latin *mela insana*, meaning mad apple.)

The development of sweeter varieties increased eggplant's popularity. As eggplant cultivation spread around the world, countless hybrids were created to get the sweetest, firmest vegetable possible, as well as to help them grow in more temperate climates (they're used to tropical or subtropical environments).

Eggplant is one vegetable for which slight undercooking will not work. It must be completely cooked through until it's meltingly soft, smooth, and creamy; only then will it be flavorful on its own, as well as receptive to the other flavors with which you'll blend it.

At the market, look for eggplant with smooth, shiny skin that's unwrinkled and free of brown spots, cuts, or bruises. The fruit should feel firm and spring back slightly when you touch it. Try to find an eggplant with a stem that looks moist, as if recently cut. Soft fruit with a dull peel is likely too mature and will taste bitter.

It's best to use eggplant when it's very fresh, but it will keep for two or three days in the crisper drawer of the refrigerator. Be sure to remove any plastic wrapping before storing eggplant.

grilled sausage and eggplant pizza

Grilling these pizzas gives the crust a wonderfully crisp texture, and the sausage and eggplant get a smoky edge. It's easy enough to make the dough yourself, though you can use store-bought (about ¾ lb. for both pizzas) if you're pressed for time. When prepping the eggplant, leave the skin intact so the eggplant won't fall apart on the grill. Serves 6 to 8

- 1 small eggplant (about ½ lb.), trimmed and sliced ¾ inch thick**
- 7 Tbs. olive oil**
- Kosher salt**
- 2 links (½ lb.) sweet Italian sausage**
- 2 large tomatoes, chopped (about 2 cups)**
- 2 tsp. chopped fresh thyme**
- Freshly ground black pepper**
- 1 ball Basic Pizza Dough (see recipe at right)**
- 6 oz. fresh mozzarella, thinly sliced**
- ¼ cup freshly grated Parmigiano-Reggiano**
- ¼ cup fresh basil leaves, thinly sliced**

For a gas grill, heat the back burner(s) to medium high and the front burner to low. For a charcoal grill, light a large fire and push the coals to one side of the grill; the fire is ready when you can hold your hand a couple inches above the hot zone for just 3 to 4 seconds. Clean and oil the grill grates.

Brush both sides of the eggplant slices with 2 Tbs. oil, sprinkle with ½ tsp. salt, and grill over the hot part of the fire along with the sausage, flipping occasionally, until the eggplant is completely tender, about 8 minutes, and the sausage is cooked through, 10 to 12 minutes. Let cool for a couple minutes and then thinly slice the sausage. In a medium bowl, mix the tomatoes with the thyme, ¼ tsp. salt, and ½ tsp. pepper.

Line two baking sheets with parchment. Shape the dough into two equal balls and transfer to a floured work surface. Shape each into a thin round, 10 to 12 inches

wide. Brush the top side with 1 Tbs. oil, then flip the oiled side over onto the prepared baking sheet. Brush the other side with 1 Tbs. oil and cover with a piece of parchment. Repeat with the second ball of dough and the second baking sheet. (You can grill the pizzas immediately or hold at room temperature for up to 1 hour.)

When you're ready to grill, peel back the parchment on top of one dough round. With two hands, support the dough under the remaining parchment side, flip it dough side down onto the grill's hot zone, and peel off the parchment from the facing side. Cook the dough without moving until it bubbles and gets good grill marks, about 1 minute. Rotate it 90 degrees and cook until the dough is uniformly browned but not burnt, 30 seconds to 1 minute. Pull the dough to the cooler zone of the charcoal fire or to the front of the gas grill and reduce the middle zone's heat to medium low. Flip the dough and top evenly with half of the tomatoes, sausage, eggplant, mozzarella, Parmigiano-Reggiano, a drizzle of the remaining 1 Tbs. oil, and a light sprinkling of salt. Cover the grill (with the vents open on a charcoal grill) and cook, rotating the pizza about every minute until it cooks evenly and the cheese melts, 3 to 5 minutes. Sprinkle with the basil, transfer to a large cutting board, slice, and tent with aluminum foil while cooking the second pizza. Grill and top the remaining pizza in the same manner and serve.



basic pizza dough

This recipe is so fast that you can start it when you get home from work and be grilling your pizza 30 minutes later. It can be made in a stand mixer fitted with the dough hook attachment or in a food processor. Yields about 1 lb., enough for 2 pizza crusts

¼ cup olive oil, plus extra for oiling bowl

1½ tsp. sugar or honey

2¼ tsp. (¼-oz. packet) active dry yeast

3 cups bread flour or all-purpose flour, plus extra as needed

1½ tsp. kosher salt

If your kitchen is cool, preheat the oven to 150°F or the lowest setting.

Put 1 cup of lukewarm water into the work bowl of a large food processor or stand mixer. Sprinkle the oil, sugar, and yeast over the water and pulse several times until mixed. Add the flour and salt and process until the mixture comes together. The dough should be soft and slightly sticky. (If it is very sticky, add flour, 1 Tbs. at a time, and pulse until smooth. If it is too stiff, add water, 1 Tbs. at a time, and pulse until smooth.) Turn the dough onto a lightly floured work surface; knead by hand to form a smooth, round ball.

Put the dough in an oiled, clean bowl, turn it over several times in the bowl to coat it with oil, drizzle a little oil over the top, and cover tightly with plastic wrap. Place in a warm spot or turn off the oven and stick it in there. Let rise until the dough has doubled in size, about 15 minutes in the oven or 1 hour in the warm spot.

Punch the dough down and knead on a lightly floured surface for 1 to 2 minutes, until smooth. Divide into two equal-size balls and proceed with your pizza making.



seared rib-eye steak with summer couscous

Steak, couscous, and vegetables come together deliciously in this all-in-one summer recipe. Cook, then go outside, and relax. Serves 2

Kosher salt

½ cup couscous

1 Tbs. olive oil

1 rib-eye steak (10 oz.), about ¾ inch thick

Freshly ground black pepper

4 oz. green beans (ends trimmed), cut into ½-inch lengths (about 1 cup)

1 clove garlic, finely chopped

6 oz. cherry tomatoes, halved or quartered if large (about 1 heaping cup)

Lemon wedges (optional)

Bring ½ cup plus 1 Tbs. water and a heaping ¼ tsp. salt to a boil in a small saucepan. Add the couscous, give it a stir, cover tightly, and remove from the heat.

Put a heavy-based skillet that's a bit bigger than the steak over medium-high heat, add the oil, and heat until very hot. Season the steak generously with salt and pepper and put it in the center of the pan. Add the beans, shaking the pan so they settle in the spaces around the meat. Sear the meat for about 3 minutes on one side, turn it, lower the heat

to medium, and continue to cook about another 3 minutes for medium rare, 5 minutes for medium. Don't move the steak around as it cooks, but shake the pan occasionally to brown the beans on all sides. Transfer the steak to a cutting board and tent it with foil. Leave the beans in the skillet.

Increase the heat to high, add the garlic, tomatoes, and about ¼ cup water, and cook until the tomatoes give off some juice and start to collapse, 1 to 2 minutes. Scrape the pan to dissolve any of the browned bits. Season with salt and pepper and remove from the heat.

Uncover the couscous, fluff it by scraping it with a fork, and then fold in the beans and tomatoes. Taste for seasoning. Put a pile of couscous on each plate; cut the steak into thin slices and arrange them over the couscous. Pour any accumulated meat juices over the couscous and serve with the lemon, if using, to squeeze over all.

grilled spice-rubbed hanger steak

Despite all of the spices in it, this tasty rub doesn't overwhelm but rather enhances the flavorful hanger steak. The recipe makes more spice rub than you'll need for one steak, but it keeps for up to 1 month in an airtight container.

Serves 3 to 4

2 Tbs. black peppercorns

2 tsp. paprika

1 tsp. whole cumin seeds

1 tsp. whole coriander seeds

1 tsp. chili powder

1½ oz. kosher salt (¼ cup Diamond Crystal or 2 Tbs. plus 2 tsp. Morton)

1 tsp. Old Bay seasoning

1 tsp. dry mustard

1 tsp. cayenne

1 (1¼- to 2-lb.) hanger steak, trimmed

In a dry skillet over medium heat, toast the peppercorns, paprika, cumin, coriander, and chili powder, shaking the skillet occasionally, until fragrant, about 1 minute. Grind to a powder in a spice grinder or mortar and pestle. Transfer to a small bowl and mix in the salt, Old Bay, mustard, and cayenne.

Coat both sides of the steak with some of the rub. Let sit at room temperature for at least 1 hour or refrigerate uncovered for up to 48 hours.

If the steak is refrigerated, let come to room temperature before grilling. For a charcoal grill, light a chimney starter full of charcoal and bank the coals against one side of the grill. For a gas grill, start with all burners on medium high and then turn off one or more of the burners to create a hot zone and a cool zone.

Pat the steak dry and grill over the hottest part of the grill, rotating it occasionally to create a crust, until well browned on one side, 2 to 4 minutes. Flip and sear the other side.

Move the steak to the cooler part of the grill, cover, and cook to your desired doneness (about 8 to 12 minutes for medium-rare). Let rest 5 to 10 minutes before serving.





FROM THE SEA

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fresh fish and shellfish.

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sear-roasted haddock or cod with horseradish aioli and lemon-zest breadcrumbs

Give the fillets a light coating of citrusy breadcrumbs and aioli—you don't want to overpower the delicate fish. **Serves 4**

FOR THE LEMON-ZEST BREADCRUMBS

- 3 Tbs. olive oil
- 1 cup coarse fresh breadcrumbs (from a rustic loaf)
- 1 Tbs. finely grated lemon zest
- Kosher salt and freshly ground black pepper

FOR THE HORSERADISH AIOLI

- 5 Tbs. mayonnaise
- 2 tsp. prepared horseradish
- ¾ tsp. fresh lemon juice
- ½ tsp. minced garlic
- ½ tsp. tomato paste
- Kosher salt and freshly ground black pepper

FOR THE FISH

- 3 Tbs. olive oil
- 4 thick skinless haddock or cod fillets, about 6 oz. each
- Kosher salt and freshly ground black pepper
- 2 cups fresh flat-leaf parsley leaves, washed and dried

1 lemon

About 1 tsp. extra-virgin olive oil

Heat the oven to 425°F.

MAKE THE LEMON-ZEST BREADCRUMBS

In a large skillet, heat the oil over medium-high heat. Add the breadcrumbs and cook, stirring, until golden and crunchy, about 2 minutes. Transfer to a small bowl and let cool. Stir in the lemon zest and season to taste with salt and pepper. Set aside at room temperature.

MAKE THE HORSERADISH AIOLI

In a small bowl, mix the aioli ingredients, adding salt and pepper to taste. Cover and refrigerate.

SEAR-ROAST THE FISH

Heat the oil in a heavy 12-inch nonstick ovenproof skillet over medium-high heat. Pat the fish dry with a paper towel and season on both sides with ½ tsp. salt and ¼ tsp. pepper. When the oil is shimmering hot, arrange the fillets evenly in the pan, skinned side up. Sear for about 2 minutes, without moving; then

use a slotted metal spatula to lift a piece of fish and check the color. When the fillets are nicely browned, flip them and remove the pan from the heat.

Spread the seared side of each fillet with some of the aioli and then a layer of breadcrumbs. (You may not need all of the aioli and crumbs.) Put the pan in the oven and roast until the fish is cooked through, 5 to 6 minutes.

While the fish is roasting, put the parsley leaves in a small bowl; cut the lemon in half and squeeze some juice from one half over the parsley, to taste. Drizzle the parsley with enough extra-virgin olive oil to lightly coat the leaves, season with salt and pepper, and toss. The parsley should taste bright and lemony. Cut the remaining lemon half into four wedges.

When the fish is cooked, remove the pan from the oven and transfer the fillets to plates. Top each with some of the parsley salad and garnish with a lemon wedge.

lobster rolls

It almost doesn't feel like summer until you've had your first lobster roll of the season. This laid-back sandwich is definitely a crowd favorite, so be prepared to make a double batch.

Serves 6

- ¾ cup finely chopped celery with leaves**
- ½ cup mayonnaise**
- ¼ cup thinly sliced fresh chives**
- 1 Tbs. finely chopped fresh tarragon**
- 1 Tbs. fresh lemon juice; more to taste**
- Kosher salt and freshly ground black pepper**
- 1½ lb. (4 cups) cooked lobster meat**
- 6 hot dog rolls, preferably New England-style split-top rolls**

In a large bowl, stir the celery, mayonnaise, chives, tarragon, lemon juice, ¼ tsp. salt, and ¼ tsp. pepper. Stir in the lobster meat and season to taste with more lemon, salt, and pepper.

Position a rack 6 inches from the broiler element and heat the broiler to high. Toast both outside surfaces of the rolls under the broiler, about 1 minute per side. Spoon the lobster salad into the rolls, using about ¾ cup per roll, and serve.



SUMMER HIGHLIGHT

celery

To most Americans, celery equals crunch, particularly when this vegetable is diced and added to chicken, tuna, or seafood salad. Celery, however, also plays a big role in mirepoix, the aromatic vegetable base that begins many soups, stews, and braises.

The most common variety of celery is called Pascal, a cultivated form of wild celery grown for its sturdy green stalks, or ribs. But you may find other varieties, especially at farmers' markets.

Look for celery with ribs that are firm, not rubbery. Celery sold without its tough outer stalks is called celery hearts.

Wrap celery in plastic and store in the vegetable crisper drawer in the refrigerator where it will keep for up to 2 weeks.



grilling with wood planks

WHAT

Grilling food, especially seafood, on untreated cedar planks is an easy way to infuse the food with a wonderful, light wood-smoke flavor.

WHERE

Cedar planks for grilling are sold at many cookware stores, at grocery and hardware stores, and online (see Sources, p. 117). Some planks are sized for individual portions, and some for whole fillets; for the recipe here, look for 15x7-inch untreated cedar planks.

HOW

Cedar planks must be soaked in water for at least an hour (and up to overnight) before use. Soaking the planks prevents them from burning on the grill, and the moisture produces more smoke to flavor your food. The moisture also creates a slightly humid environment in the grill that keeps the food succulent. Grill over indirect heat to prolong the life of the planks and avoid excessive charring; be sure to cover the grill so the fragrant smoke circulates around the food.

RE-USE

After grilling, if the planks aren't too charred or warped, wash off any residue with hot water and a scrub sponge (don't use soap, as the wood can absorb it), rinse well, and wrap in a plastic bag while still wet. Store in the freezer. You can use the planks to grill salmon (or other seafood) one or two more times; thaw overnight in the refrigerator before using.

how to make cedar-planked salmon

Grilling salmon fillets on cedar planks is simple and yields deliciously smoky, juicy fish. Here's how to do it.



RUB IT

For a big flavor boost, rub the salmon fillets with a mix of spices. Here, we use lemon zest, fresh thyme, sugar, salt, and pepper.



GRILL IT

Grill the fillets over indirect heat until the internal temperature reaches 135°F on an instant-read thermometer.



SERVE IT

(OR STORE IT)

Let one fillet rest for a few minutes and then serve it straight from the plank. When the second fillet is cool, remove it from the plank, wrap it well, and store it in the refrigerator for up to three days.



cedar-planked lemon-pepper salmon with horseradish-chive sauce

To round out your supper, serve this dish with sautéed snow peas or sugar snap peas and wild rice. **Serves 8 to 10**

- 2 15x7-inch untreated cedar planks**
(see Sources, p. 117)

FOR THE SALMON

- 1 Tbs. grated lemon zest, minced**
- 1½ tsp. chopped fresh thyme**
- ½ tsp. granulated sugar**
- Kosher salt and freshly ground black pepper**
- 2 2-lb. boneless, skin-on salmon fillets (preferably wild and no longer than 15 inches), pin bones removed (see Test Kitchen, p. 110)**
- 2 Tbs. extra-virgin olive oil**

Soak the cedar planks in water to cover for at least 1 hour. Drain the planks.

PREPARE THE SALMON

In a small bowl, combine the lemon zest, thyme, sugar, 1½ tsp. salt, and 1 Tbs. pepper. Rub the mixture together with your fingers until the zest is distributed throughout. Rub

the salmon fillets on both sides with the olive oil and then set each fillet skin side down on a plank. Sprinkle the fillets with the lemon-pepper mixture, dividing it evenly. Gently rub the seasoning into the fillets. Let stand at room temperature while the grill heats.

COOK THE SALMON

Prepare a gas or charcoal grill fire for indirect cooking with high heat: On a gas grill, heat all burners on high; then turn off all but one burner just before cooking the salmon; on a charcoal grill, bank the coals to two opposite sides of the grill. Arrange the planks over the cooler part of the grill, positioning them so that the thickest part of the fish is closest to the heat source. Cover the grill and cook until the thickest part of each fillet registers about 135°F on an instant-read thermometer, 20 to 35 minutes depending on the thickness of the fillets. The planks may smoke a bit (this is fine)

and will become very aromatic. Let the fillets rest on the planks for 5 to 10 minutes before serving.

Cut the salmon fillets crosswise into serving portions and transfer to individual plates. Serve with the sauce.

Cool any leftover salmon completely, wrap well, and refrigerate for up to 3 days.

horseradish-chive sauce

- ½ cup crème fraîche**
- 3 Tbs. minced fresh chives**
- 1½ Tbs. prepared horseradish**
- Kosher salt and freshly ground black pepper**

In a small bowl, stir the crème fraîche, chives, and horseradish. Season to taste with salt and pepper. Refrigerate. (The sauce may be made up to 1 day ahead.)



simple seafood stew

It's hard to decide which is better, the mix of fresh, sweet seafood or the briny, buttery broth in the bottom of the bowl. Fortunately, each aromatic bowlful of stew contains plenty of both. Serving some crusty bread with this dish for mopping up the broth is simply nonnegotiable. Serves 4

- 12 jumbo shrimp (21 to 25 per lb.), peeled (reserve the shells) and deveined
- 1 clove garlic, smashed and peeled, plus 1 Tbs. finely chopped
- 4 large sprigs fresh parsley, plus ¼ cup chopped
- 1 oz. (2 Tbs.) unsalted butter, more to taste
- 1 Tbs. olive oil
- ¼ cup finely chopped shallot
- 1 cup dry white wine
- 2 dozen small littleneck clams, scrubbed
- 1 lb. mussels, scrubbed and debearded
- Kosher salt and freshly ground black pepper
- 1 large ripe tomato, seeded and diced

- 8 large sea scallops, side muscle removed, halved horizontally

In a 5- to 6-quart pot, toast the shrimp shells and the garlic clove over medium-high heat, stirring, until the shells turn pink, 1 to 2 minutes. Add the parsley sprigs and 2 cups water, bring to a boil, then boil for 3 minutes. Strain the broth into a bowl and reserve.

Heat the butter and olive oil in the cleaned pot over medium heat until the butter is melted. Add the chopped garlic and the shallot and cook, stirring, until the garlic is fragrant, about 1 minute. Add the wine and the reserved shrimp broth and bring to a boil over high heat.

Add the clams and mussels and cook, covered, until the mussels start to open, about 4 minutes. As they open, transfer

them with a slotted spoon to a large, wide serving bowl or 4 large individual bowls. Continue to cook the clams, stirring occasionally, until they start to open, about 2 minutes more. Transfer them to the serving bowl. (Discard any clams or mussels that don't open after 8 minutes.) Sprinkle with half of the chopped parsley.

Reduce the heat to medium and season the broth with salt and pepper to taste. Add the tomato, scallops, and shrimp to the broth, cover, and cook until the shrimp turn pink and the scallops are opaque, about 2 minutes. Transfer the shrimp, scallops, and broth to the bowl and sprinkle with the remaining chopped parsley.



summer bouillabaisse with smoky rouille

You can make this soup ahead except for adding the fish, which you should do at the last minute. **Serves 4**

- 3 Tbs. extra-virgin olive oil; more for the sauce**
- 1½ Tbs. chopped garlic, plus ½ tsp. finely grated or minced garlic**
- 2 lb. ripe tomatoes, cored and large diced (about 4½ cups)**
- 1 cup dry white wine**
- 1 tsp. sweet smoked paprika (Spanish pimentón)**
- ¼ cup mayonnaise**
- Kosher salt**
- 1 14-oz. can low-salt chicken broth (1½ cups)**
- 1 large pinch saffron**
- 1 lb. halibut, cod, or other firm white fish, cut into 1-inch chunks**
- 2 cups fresh corn kernels (from 4 medium ears)**
- Freshly ground black pepper**
- 1 to 2 Tbs. chopped fresh flat-leaf parsley, for garnish (optional)**

In a 5- to 6-quart soup pot or Dutch oven, heat the oil over medium heat. Add the 1½ Tbs. chopped garlic and cook until fragrant, about 30 seconds. Add the tomatoes and wine, increase the heat to medium high (if necessary), and simmer vigorously until

the tomatoes are broken down and the mixture is slightly soupy, about 15 minutes.

While the tomatoes are cooking, whisk the ½ tsp. grated garlic, paprika, and mayonnaise in a small bowl. Whisk in a little olive oil and enough cool water to make a creamy, pourable sauce. Taste and add salt if you like.

Add the broth and saffron to the tomato mixture and simmer to slightly reduce the broth and concentrate the flavors, 5 minutes. Add the fish and simmer until it's opaque throughout, 3 to 5 minutes more. Stir in the corn. Season to taste with salt and black pepper. Serve in large bowls with a big drizzle of the sauce on top and a generous sprinkle of parsley, if using.

Variation: To dress this up for entertaining, add ½ lb. peeled medium or large shrimp and ½ lb. Manila clams or mussels. Wash the shellfish well before adding and use only the tightly closed shells. Simmer until the shells open.



SUMMER HIGHLIGHT

corn

Certain things just taste like summer, and corn on the cob is one of them. Popular kitchen wisdom used to dictate that the way to cook corn on the cob was to set a large pot of water to boil, run out to the garden, pick the corn, shuck it on the way into the house, and plunge it, post haste, into the boiling water. The food science behind that conventional wisdom is that corn starts converting its sugars into starches immediately after it's picked. But thanks to modern hybrid corn varieties like Supersweet and Sugar-Enhanced, which lose their sweetness over days as opposed to minutes, those of us without our own corn patch can still enjoy sweet corn.

There are four types of sweet corn: standard sweet, sugar-enhanced, supersweet, and synergistic. You won't see these agricultural terms used at grocery stores or even at farmers' markets, but they help to explain the differences among them in terms of sweetness, tenderness, and how well they store.

If you really want to know what type of corn you're buying, ask the farmer. Just be prepared to try something new each time. The corn variety you saw on your last visit is probably not the same one you're going to find on your next. In general, the more sugary varieties of corn take longer to grow and appear later at the market.

Farmers' markets and roadside stands are your best bet for finding fresh and delicious corn. Look for plump, green ears that have fresh-looking cuts at their stems and slightly sticky brown silk at the top. If the supermarket is your only option, you'll have to adopt a more hands-on approach: Pull back the husks and inspect the kernels. They should be firm and shiny. When buying corn, there's only one absolute rule: Never buy shucked corn. This trick hides the evidence of old corn: dried cuts on the stems, lackluster husks, and wilting silk. Don't be fooled.

If you're not going to cook your corn the day you buy it, stow the ears in the refrigerator, loosely wrapped in a dry plastic bag.



pan-seared tuna steaks with warm tomato, basil, and olive salad

Serve this with fluffy couscous for a summery weeknight dinner. **Serves 4**

- 4 5-oz. boneless, skinless tuna steaks**
Kosher salt and freshly ground black pepper
- 2 Tbs. extra-virgin olive oil**
- 1 medium shallot, finely chopped**
- 2 cups mixed yellow and red grape or cherry tomatoes, halved**
- 1/3 cup sliced pitted green olives, such as picholine or Cerignola**
- 2 Tbs. finely chopped fresh basil**
- 1/2 Tbs. fresh lemon juice**

Season the tuna with 1 tsp. salt and 1/4 tsp. pepper. Heat the oil in a 12-inch skillet over medium-high heat. Arrange the tuna in the skillet in a single layer and cook, turning once, until done to your liking (3 to 4 minutes for medium rare). Transfer the tuna to a large plate.

Reduce the heat to medium and add the shallot to the skillet. Cook, stirring, until golden-brown, about 1 minute. Add the tomatoes, olives, basil, 1/2 tsp. salt, and a few grinds of pepper; cook until warmed through and the tomatoes are just softened, about 2 minutes more. Remove the skillet from the heat and gently stir in the lemon juice.

Transfer the tuna to plates, top with the tomato salad, and serve.

grilled arctic char and eggplant with fresh herb salsa verde

Eggplant and fish may seem like an unusual combination, but they come together beautifully in this bright-tasting dish. An Italian-style salsa verde gets its zesty flavor from fresh thyme and capers. **Serves 4**

- 1/3 cup extra-virgin olive oil;**
more for brushing
- 3 Tbs. plus 2 tsp. finely**
chopped fresh thyme
- 5 Tbs. finely chopped scallions**
(both white and green parts)
- 1 1/2 to 2 serrano chiles, seeded,**
finely chopped
- 2 Tbs. capers, drained**
- 2 Tbs. fresh lemon juice**
- 1 Tbs. plus 2 tsp. finely grated**
lemon zest (from 2 to 3 large lemons)
- Kosher salt and freshly ground pepper**
- 4 6-oz. skin-on, scaled arctic char,**
wild salmon, or rainbow trout fillets
- 1 1/2 lb. globe eggplants (3 small or**
2 slender medium), trimmed, skin
peeled into 1-inch lengthwise stripes,
and cut into 1/2-inch-thick rounds

Preheat a gas grill to high or prepare a hot charcoal fire.

In a small bowl, combine the oil with 3 Tbs. each of the thyme and scallions, the chiles, capers, lemon juice, and 1 Tbs. of the lemon zest. Season to taste with salt and pepper. (The salsa can be prepared up to 2 hours ahead; let it stand at room temperature.)

Set the fish skin side down on a small baking sheet. Arrange the eggplant rounds on a large baking sheet. Sprinkle the flesh side of the fish with salt, pepper, the remaining 2 Tbs. scallions, 2 tsp. thyme, and 2 tsp. lemon zest. Gently brush with olive oil. Brush the eggplant on both sides with olive oil and sprinkle with salt and pepper.

Grill the eggplant, covered, until tender, about 3 minutes per side. Transfer to a tray; cover and keep warm while cooking the fish.

On a gas grill, turn off one of the burners. On a charcoal grill, use a long-handled spatula to push the coals to one side of the grill. Arrange the fish skin side down on the grill grate over the cooler part of the fire, cover, and cook without turning until just cooked through, 8 to 10 minutes.

Arrange the fish and eggplant on dinner plates, spoon the salsa verde over, and serve immediately.



new england clambake

Instead of digging a sand pit, fire up your kettle grill to steam a party's worth of lobsters, clams, mussels, corn, and potatoes. To build the fire, you'll also need 20 to 25 lb. of hardwood lump charcoal, 50 lb. of seasoned hardwood chunks, and a 5-gallon bucket of fresh rockweed seaweed. Serves 4 to 6

- 2 lb. live clams, preferably a mix of soft-shell "steamers" and a hard-shell variety like mahogany or littleneck**
- 1 lb. mussels**
- 1½ lb. small new potatoes**
- 4 skinless, boneless chicken breast halves**
Olive oil, for brushing
Kosher salt and freshly ground pepper
- 4 sausages, such as bratwurst, chorizo, Italian, or other specialty links**
- 4 live lobsters (about 1 lb. each)**
- 4 ears corn, husks and silks removed**
- 1 lb. unsalted butter**

PREP THE INGREDIENTS

Rinse the clams, discarding any that don't close tightly when tapped. Bundle each variety in a double layer of cheesecloth.

Rinse and scrub the mussels, pulling off any tough beards, and bundle the mussels in a double layer of cheesecloth.

Bring a large pot of salted water to a boil over high heat, and cook the potatoes until almost tender, about 5 minutes. Drain.

BUILD THE FIRE AND PREP THE GRILL

Start with a clean grill kettle, with all the air vents open. Using a chimney-style grill starter, light about a gallon of charcoal. When the coals are glowing evenly, dump them into the grill and spread them to form the first layer.

Next, add a layer of hardwood chunks, let them burn down until nearly reduced to coals, and then add another layer of hardwood. Depending on the type of wood, it takes about 15 to 25 minutes for each layer to burn down.

Add one more layer of charcoal to the fire. Once these coals are glowing briskly, spread the fire evenly, and put the grill's grid in place.

When 90% of the charcoal has turned either ashen white or luminous red, brush the chicken breasts with olive oil, season them with salt and pepper, and briefly grill them to create grill marks on each side (about 3 minutes per side).

Prick the sausages with a fork and grill briefly to brown, about 3 minutes. Set the chicken and sausages aside.

Crimp and fold a large piece of aluminum foil into a disk that's slightly smaller than the diameter of the grill. Be sure to leave about 2 inches around the perimeter of the disk so heat can circulate up and around the food.

LAYER THE SHELLFISH ON THE GRILL

Spread a 2-inch layer of seaweed on the foil disk, being careful to leave a 1-inch gap around the perimeter. Lay the lobsters on their backs on the seaweed bed, keeping them close together and taking up no more than one-third of the surface area of the seaweed. Put the clam and

mussel bundles on the seaweed, opening side up, and flatten the bundles slightly. Quickly arrange the chicken, sausages, corn and potatoes around the shellfish as space allows. Cover the food with a 1-inch layer of seaweed, being careful to leave a 1-inch gap around the edge.

Cover the grill and leave the vents open. Cook the clambake for 25 minutes without opening the lid. While the clambake cooks, melt the butter and keep it warm for dipping.

CHECK FOR DONENESS AND SERVE

Uncover the grill, tilting the lid away from you to avoid steam burns. With a pair of long tongs, peel back the seaweed to uncover one lobster. Look for a uniform red color and pull on one antenna near the mouth; if the lobster is cooked through, the antenna will detach easily. If the lobsters are done, check the clams and mussels: Their shells will be fully opened when done. Cut the packages open with a pair of scissors. Check the chicken and sausages with an instant-read thermometer; it should read 160° to 165°F.

Arrange the food on large platters, spoon the melted butter into individual serving dishes and let your guests help themselves.





grilled swordfish steaks with lemon, dill, and cucumber sauce

With a loose texture that's more like a salad, this sauce has a delicate mix of lemon and dill that perfectly complements swordfish steaks. Serves 4 to 6

- 1 medium English cucumber, peeled and finely diced (to yield 2 cups)**
- 2 Tbs. fresh lemon juice**
- ½ tsp. granulated sugar**
- Kosher salt and freshly ground black pepper**
- ¼ cup plus 1½ Tbs. extra-virgin olive oil; more for brushing the grill**
- 1 Tbs. minced shallot**
- 2 Tbs. minced fresh dill**
- 2 tsp. minced fresh mint**
- 4 to 6 swordfish steaks, 1½ inches thick (6 to 8 oz. each)**

Put the cucumber in a medium bowl. Add the lemon juice and sugar, toss to combine, and season with salt and pepper to taste. Stir in ¼ cup of the olive oil, shallot, dill, and mint, and add more salt and pepper if needed. Let sit for 30 minutes to allow the flavors to marry. Taste for seasoning again just before serving and adjust if necessary.

Clean and oil the grates on a gas grill and heat the grill to medium high, or prepare a medium-hot charcoal fire.

Meanwhile, generously coat both sides of the swordfish steaks with the remaining 1½ Tbs. oil and season both sides with about 1 tsp. salt. Let the steaks sit at room temperature for 15 minutes (while the grill heats).

Grill the swordfish steaks directly over the heat source (covered on a gas grill, uncovered on a charcoal grill), without touching, until they have good grill marks, 2 to 4 minutes. Flip the steaks and grill until the second sides have good grill marks and the fish is done to your liking, another 2 to 4 minutes. (Check for doneness by slicing into one of the thicker pieces.) Serve immediately with the sauce.

pan-seared salmon with plum-cucumber salad

If you can't find ripe plums, try pluots or apricots instead. Serves 4

- 4 small ripe plums (12 oz.), pitted and thinly sliced**
- ½ cup seeded, small-diced English cucumber**
- ¼ cup small-diced red onion**
- ¼ cup small-diced orange bell pepper**
- Scant ¼ cup small fresh cilantro leaves**
- 4 tsp. canola oil**
- 2 tsp. seasoned rice vinegar**
- Kosher salt and freshly ground black pepper**
- 4 6 oz. skin-on salmon fillets (preferably scaled, each about 1-inch thick)**

Stir the plums, cucumber, red onion, bell pepper, cilantro, 2 tsp. of the canola oil, the vinegar, ¼ tsp. salt, and ½ tsp. pepper in a medium bowl. Set aside at room temperature.

Season both sides of the salmon with ½ tsp. salt and ½ tsp. pepper. Heat the remaining 2 tsp. canola oil in a 12-inch skillet over high heat. Swirl to coat the pan. When the oil is shimmering hot, add the fillets skin side down and cook without moving for 30 seconds. Reduce the heat to medium high and continue to cook until the skin is well browned and the sides of the fillets are opaque about halfway up, 2 to 4 minutes. Turn the salmon and cook, without moving, until the fillets are slightly firm to the touch, 3 to 4 minutes more. Serve skin side up with the salad.





flounder poached in coconut, ginger, and basil broth

Though regular Genovese basil would add a lovely aroma to this dish, the slightly spicier, more anise notes of Thai or opal basil would be an even better fit. Serves 6

- 6** skinless flounder fillets, 1 to 1½ lbs. total
- Kosher salt**
- Ground white pepper**
- 1** Tbs. grated fresh ginger (use a rasp-style grater)
- 1** cup roughly chopped sweet basil or Thai basil
- 1** Tbs. vegetable oil or extra-virgin olive oil
- 1** large shallot, thinly sliced (about ¼ cup)
- 1** 2-inch piece fresh ginger, peeled and cut into matchsticks
- 2** cloves garlic, finely minced
- 2** ribs celery, sliced ½ inch thick on the diagonal (about 2 cups)
- 1** small fresh hot red chile (or jalapeño), sliced into thin rings (seeds intact)
- 1** cup homemade or low-salt chicken broth

- 1** 5½-oz. can coconut milk
- 4** scallions, thinly sliced on the diagonal (about 1 cup)
- 2** Tbs. fish sauce
- 2** Tbs. fresh lime juice
- 1** Tbs. mirin (Japanese sweet rice wine)
- 1** tsp. finely grated lime zest
- 1** cup jasmine rice, cooked

Spread the fillets on a work surface, skin side down. Season lightly with salt and white pepper. Divide the 1 Tbs. grated ginger among the fillets and spread as evenly as you can. Sprinkle about 1 Tbs. of the chopped basil over the fillets. Roll each fillet, starting at the thicker end. Secure each roll with a toothpick. Sprinkle the rolls lightly with a little more salt and white pepper. Set aside.

In a small (4-quart) Dutch oven with a tight-fitting lid (or other heavy-duty pot just large enough to hold the fish snugly), heat the oil over high heat until it shimmers.

Add the shallot, ginger matchsticks, and garlic. Sauté for 1 minute, stirring constantly. Add the celery and sauté for 30 seconds, stirring constantly. Add the chile and continue to sauté, stirring, until the celery starts to soften, about 2 minutes. Add the chicken broth and heat for 2 minutes. Turn off the heat and arrange the rolled fish in a single layer over the celery mixture. Pour the coconut milk over the fish and turn the heat to high. As soon as the coconut milk comes to a simmer, reduce the heat to medium low and cover. Simmer until the fish is opaque

and cooked through, 8 to 10 minutes. If you're unsure, flake apart a section to see if it's done. Remove the pot from the heat.

Carefully transfer the fish with a slotted spoon or fish spatula to a small, warm platter.

Return the pot to high heat. Add the remaining basil, along with the scallions, fish sauce, lime juice, mirin, and lime zest. Bring the broth just to a simmer. Taste the broth and add more salt or mirin if needed.

For each serving, place a small mound of hot jasmine rice in a shallow bowl, top with a fish roll, and remove the toothpick. Ladle the hot broth over each fish roll and serve immediately.



Lemony Artichoke
and Caper Tuna
Salad Sandwiches,
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PICNIC BASKET

Favorite sandwiches to savor in the backyard or on the road.

the recipes

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brazilian chicken salad sandwich

This easy take on a sandwich sold by vendors along Rio de Janeiro's beaches is packed with grated vegetables, sweet raisins, fresh lime juice, and cilantro. It's like no chicken salad sandwich you've had before. Serves 4

- ¼ cup mayonnaise
- 2 Tbs. fresh lime juice
- Kosher salt and freshly ground black pepper
- 4 cups shredded roasted chicken meat (homemade or from a store-bought rotisserie chicken)
- ¼ cup golden raisins
- 1 large celery stalk, finely chopped
- 3 Tbs. finely chopped yellow onion

- 2 Tbs. extra-virgin olive oil
- ½ cup grated carrots
- ½ cup grated beets
- ½ cup chopped fresh cilantro
- 8 Boston lettuce leaves
- 8 slices whole wheat bread, toasted if desired

In a medium bowl, whisk the mayonnaise, 1 Tbs. of the lime juice, ½ tsp. salt, and ¼ tsp.

pepper. Add the chicken, raisins, celery, and onion. Season to taste with salt and pepper.

In another medium bowl, combine the oil with the remaining 1 Tbs. lime juice, ½ tsp. salt, and ¼ tsp. pepper. Mix in the carrots, beets, and cilantro.

Put a lettuce leaf on 4 of the bread slices, then top with the chicken salad, carrot mixture, another lettuce leaf, and another slice of bread.

egg salad with smoked salmon, capers, and dill

Serve this salad on a bed of lettuce or on toasted sandwich bread as a main course; spoon it onto toasted pita triangles for an hors d'oeuvre. **Serves 4**

- 6 large eggs**
- 6 oz. cold-smoked salmon, cut into small dice (1 scant cup)**
- 6 Tbs. extra-virgin olive oil**
- ½ small red onion, cut into small dice (about ⅔ cup)**
- ⅓ cup capers, drained**
- 2 Tbs. minced fresh dill**
- 1 Tbs. fresh lemon juice**
- 1 tsp. finely grated lemon zest**

Kosher salt and freshly ground black pepper

Put the eggs in a medium saucepan with enough water to cover. Cover the pan and bring the water to a boil over medium-high heat. As soon as the water boils, remove the pan from the heat and let stand, covered, until the eggs

are hard-cooked, 10 minutes. Put the eggs in ice water to cool.

Peel the eggs, chop finely, and put them in a medium bowl. Add the salmon, oil, onion, capers, dill, and lemon juice and zest. Season with salt and pepper to taste. Toss gently but well and serve.





peach, pancetta, lettuce, and tomato sandwiches

In this riff on a BLT, pancetta stands in for bacon and peaches add a sweet note. Use pre-sliced pancetta—it's very thin and cooks up quickly.

Serves 4

- 8 oz. thinly sliced pancetta**
- 1 18-inch baguette**
- 1 to 2 Tbs. mayonnaise**
- 2 medium ripe tomatoes (6 oz. each), thinly sliced**
- Kosher salt and freshly ground black pepper**
- 1 large ripe peach, pitted and thinly sliced**
- 4 leaves Boston lettuce**

Position a rack 6 inches from the broiler element and heat the broiler on high. Arrange the pancetta on a large rimmed baking sheet and broil until crisp, 2 to 3 minutes. Transfer to a paper towel-lined plate.

Halve the baguette lengthwise. Put the bread cut side up on the oven rack and broil until golden, about 1 minute.

Spread the mayonnaise on the bottom half of the baguette. Lay the tomato slices over the bread and season lightly with salt and pepper. Top with the peach slices, pancetta, and then the lettuce leaves. Replace the top half of the bread, cut the sandwich into 4 pieces, and serve.



SUMMER HIGHLIGHT

peaches

During the last weeks of June, white peaches and the early yellow varieties arrive in stores. These first peaches of the season are low in acid and have a clear, sweet taste that makes them perfect for eating out of hand, but bakers should wait a month or so before they start rolling out their pie dough. Later varieties have a higher acid-to-sugar ratio, which gives the fruit more depth and complexity. Mid- to late-season peaches can stand up to stronger accompanying flavors and are the best choice for baking and using in desserts. In mid-August, start looking for the dark-fleshed Indian or blood peaches. Though usually smaller and not as juicy as their summer cousins, these peaches have a rich, almost berry-like flavor that's unsurpassable for cooking. You can usually count on finding ripe peaches in markets until the end of September.

A perfectly ripe peach should be firm. The only soft places will be the bruises left by other people pinching the peach before you got there. A ripe peach feels heavy in the palm of your hand; it will give a little, feel more voluptuous. Look for the golden or creamy background color of the skin at the stem end of the peach. Don't be duped by a provocative blush color (varieties are being developed that are nearly 90% blush). The background color of the skin is all-important.

Size is crucial, too. Bigger is better when it comes to peaches. Bigger peaches seem to be sweeter, more fully developed in flavor. Sniff the peach you're considering: You can smell the nectar in a riper peach.

Supermarket peaches often fail us because they're smaller, picked greener, and stored longer. But if imperfect peaches are all that's available, you can ripen peaches in a brown paper bag or a ripening bowl.

If you've picked firm, ripe fruit with good background color at the stem end, the peaches will soften in three or four days, and a lovely fragrance will beckon you. They'll keep in the refrigerator for a couple of days longer.

Don't wash peaches until you're ready to use them or they're likely to develop mold.

pork loin sandwich with mustard and apple butter

Use a coffee grinder dedicated to spices or a mortar and pestle to grind your whole spices. The coarse grind gives the pork a wonderfully textured crust and won't burn the way a finely ground rub might. Roast the pork loin at night when the kitchen is cooler. **Yields 4 sandwiches**

- 1 Tbs. coarsely ground cumin seeds
- 1 Tbs. coarsely ground mustard seeds
- 1 Tbs. coarsely ground coriander seeds
- 2 lb. boneless pork loin, tied
- Kosher salt and freshly ground black pepper to taste
- 3 Tbs. olive oil
- 8 slices hearty pumpernickel or other dark bread
- About ½ cup Apple Butter (see recipe at right)
- About ¼ cup coarse-grain mustard

Heat the oven to 350°F. Combine the cumin, mustard, and

coriander. With your hands, pat the spices all over the pork loin. Sprinkle with salt and pepper. Heat the olive oil in an ovenproof, heavy-based pan over medium-high heat. When the oil is hot, add the pork and sear it on all sides. Put the pan in the oven and roast the loin until a meat thermometer registers 145°F, 40 to 50 minutes. (The pork will continue to cook out of the oven.) Let cool.

Cut the cooled pork loin into thin slices. For each sandwich, spread a generous amount of Apple Butter on one slice of the bread; spread the mustard on the

other. Pile the slices of pork on one side and top with the other.

apple butter

You can make a double batch of this apple butter and can it. Without canning, it should be stored in the refrigerator, where it will last a few weeks. Yields about 3 cups

- 4½ lb. McIntosh or Rome apples, peeled, cored, and chopped (about 12 cups)
- 2 Tbs. lemon juice
- ¾ tsp. salt
- 1¼ cups sugar

- 1½ tsp. apple-cider vinegar (with 5% acidity, if canning)
- ¼ tsp. ground cinnamon

In a large, heavy-based saucepan, combine the apples, lemon juice, and salt. Boil, stirring often, until the fruit softens to a mash, about 30 minutes. Add the sugar, vinegar, and cinnamon. Reduce the heat to medium low and cook, stirring often and scraping the bottom of the pan, until the fruit reduces to a thick purée, about 2½ hours.





SUMMER HIGHLIGHT

zucchini

Zucchini, the fast-growing summer squash we all know best, is just one of many summer squash varieties. Cooked to tender perfection, zucchini is nutty-sweet and delicious, whether steamed, sautéed, poached, baked, or grilled.

Green zucchini is medium or dark green with tiny gold flecks; its skin is smooth or lightly ridged. Cousa—also called Lebanese, Middle Eastern, Magda, and Kuta—is shorter and plumper than its darker relative, with a blunt, rounded bottom end. This pale green squash has thin, tender skin and meltingly creamy flesh. Golden zucchini is sunny yellow and shaped just like its green cousin. Don't confuse it with pale yellow straightneck summer squash.

Zucchini, like all summer squash, tastes best when picked young; if squash is allowed to grow too big, it gets watery, tough, and tasteless. Whether you're choosing from the garden or the produce counter, pick small, firm squash that are plump and brightly colored. The skin should be free of blemishes and should have a smooth, glossy sheen. Smaller squash are more tender because the skin is still thin and the seeds are unformed; they also contain less water than older squash. Zucchini is best when it's no more than 6 inches long.

If you see squash with fresh-looking blossoms still attached, buy them. This is a sure sign that the squash was picked and handled carefully on the way to the market.

Keep squash in a plastic bag in the refrigerator's crisper drawer. It will last for four to seven days, depending on its freshness when purchased.

grilled vegetable sandwiches

If you can, let these sandwiches sit for a bit before eating. The flavors will meld and the bread will soften a little. **Yields 4 sandwiches**

- 2 medium zucchini, sliced lengthwise $\frac{1}{4}$ inch thick
- 2 medium yellow squash, sliced lengthwise $\frac{1}{4}$ inch thick
- 1 medium eggplant, sliced lengthwise $\frac{1}{4}$ inch thick
- 4 scallions, trimmed
- 4 medium portabella mushrooms, wiped clean, stems removed
- $\frac{1}{4}$ cup olive oil for brushing
- Kosher salt and freshly ground black pepper to taste
- 4 6-inch lengths crusty French or Italian bread, sliced lengthwise
- $\frac{1}{2}$ Sun-Dried Tomato and Olive Spread (see recipe at right)
- 2 red peppers, roasted, peeled, and quartered
- 1 cup grated Asiago, dry Sonoma Jack, Provolone, or other sharp, dry cheese

Brush the zucchini, squash, eggplant, scallions, and mushrooms lightly with olive oil and sprinkle with a little salt and pepper. Grill or broil until tender. Cut the grilled mushrooms into thin slices.

If the bread is very thick, hollow it out slightly to make a pocket. Spread the Sun-Dried Tomato and Olive Spread liberally on each slice. Layer the vegetables, including the roasted peppers, on one half of the bread, dividing them evenly among the four sandwiches. Pat

the grated cheese on the other half and put the halves together.

sun-dried tomato and olive spread

This spread takes just minutes to make with the help of a food processor. You can find black-olive paste (labeled tapenade) in most supermarkets and in specialty food stores. **Yields $\frac{3}{4}$ cup**

- 3 cloves garlic
- $\frac{1}{2}$ cup coarsely chopped sun-dried tomatoes (reconstituted in water and drained before chopping, if necessary)
- 3 Tbs. black-olive paste
- $\frac{1}{4}$ cup extra-virgin olive oil
- 2 Tbs. balsamic vinegar
- 1 scallion, minced
- Kosher salt and freshly ground black pepper to taste

In a food processor, mince the garlic. Add the tomatoes and olive paste and purée. Add the olive oil and vinegar and pulse to incorporate. Add the scallion, salt, and pepper; pulse until just combined. The spread will keep, covered and refrigerated, for a couple weeks.



build the sandwich

Once the vegetables are grilled, it's quick work to make the sandwich—just stack 'em up. The spread goes on both sides of the sandwich for the most impact.

wrap tightly

Tightly wrapping each sandwich in plastic not only keeps it fresh but also compacts the layers so the sandwich is more manageable to eat.





Make Ahead

The goat cheese can be prepared up to 1 week ahead. The beets can be roasted up to 3 days ahead, and mixed with the oil and seasoning up to 1 day ahead. Keep everything refrigerated until ready to use.

roasted beet sandwiches with herbed goat cheese

Creamy, peppery goat cheese, sweet beets, and assertive arugula are an out-of-this-world flavor combination, especially when served on hearty rustic bread. Serve these sandwiches as an appetizer, or enjoy them for lunch. Yields 6 sandwiches

- 8 medium beets, trimmed**
- 1 Tbs. vegetable oil**
- ¼ cup extra-virgin olive oil**
- 3 small cloves garlic, minced**
- ¼ cup thinly sliced chives**
- 1½ Tbs. finely chopped fresh tarragon**
- Kosher salt and freshly ground black pepper**
- 8 oz. fresh goat cheese, softened**
- ¾ cup (one 7½-oz. container) crème fraîche**
- 1 tsp. chopped pink peppercorns**
- 6 4-inch pieces soft-crusted ciabatta bread**
- 3 cups baby arugula**

Position a rack in the center of the oven and heat the oven to

375°F. Arrange the beets in a baking dish that's just large enough to accommodate them, such as an 8-inch square glass baking dish. Drizzle the beets with the vegetable oil and turn to coat well. Cover the dish with foil. Roast the beets until tender when pierced with a paring knife, about 1 hour. Let cool.

Peel the beets and slice ¼ inch thick. Combine the beets, olive oil, garlic, 1 Tbs. of the chives, and ½ Tbs. of the tarragon in a medium bowl. Season to taste with salt and pepper.

In a medium bowl, combine the goat cheese, crème fraîche, peppercorns, and the remaining 3 Tbs. chives and 1 Tbs. tarragon. Season

to taste with salt and pepper and refrigerate until ready to use.

Position a rack 6 inches from the broiler element and heat the broiler on high. Split the ciabatta pieces and lightly toast them cut sides up directly on the rack under the broiler.

Portion the beet mixture evenly over the bottom halves of the bread. Drop the cheese mixture by spoonfuls over the beets. Top the cheese with the arugula, dividing evenly. Place the top halves of the ciabatta over the arugula and press gently. Cut the sandwiches in half on the diagonal and serve.

lemony artichoke and caper tuna salad sandwiches

To assemble sandwiches at your destination, pack the cold tuna in a cooler along with the other sandwich fixings. Or, make them right before you leave, wrap them tightly in plastic, and pack in a cooler. **Yields 6 sandwiches**

- 1 lb. fresh tuna filet (preferably albacore)
- 2½ cups extra-virgin olive oil; more if needed to cover the fish during cooking
- ¼ cup fresh lemon juice
- Kosher salt and freshly ground black pepper
- 1 14-oz. can water-packed artichoke hearts, drained, rinsed, and coarsely chopped
- 2 Tbs. drained nonpareil capers, rinsed
- 12 slices sourdough bread, lightly toasted
- 1 ripe heirloom slicing tomato, cut into 6 slices
- 6 leaves lettuce (such as romaine, red leaf, or Boston), washed and dried

Cut the tuna into even 3- to 4-inch pieces. In a deep saucepan, wide enough to hold a few tuna pieces without crowding and deep enough to contain the poaching oil without spilling when the tuna is submerged, heat the olive oil over medium heat until an instant-read thermometer inserted into the oil reaches 190°F. The oil should stay at or near this temperature during the cooking process, so you'll need to monitor and adjust the intensity of the heat under the pan.

Rub the tuna with 1 Tbs. of the lemon juice and season with salt and pepper. Carefully submerge as many pieces of the tuna as will fit in a single layer in the hot oil.

The oil must cover the tuna, so add more oil if needed. Cook until the tuna turns pinkish gray on the outside and is slightly pink in the center (remove a piece of tuna with a slotted spatula or spoon and cut into it to check), 3 to 6 minutes. Remove the tuna from the oil and set on a platter to cool. Repeat the process as necessary to cook the remaining tuna. Don't discard the poaching oil yet.

When the tuna is cool enough to handle, break it into small chunks over a medium bowl. Add the artichokes, capers, ¼ cup of the poaching oil, and the remaining 3 Tbs. lemon juice. (Discard the remaining poaching oil.) Season with 1 tsp. salt and

several grinds of pepper or to taste. Toss gently and let the tuna salad sit for 10 minutes at room temperature or overnight in the refrigerator. Before serving, bring to room temperature and check the seasonings.

Right before you leave for the picnic, or when you reach your picnic destination, layer a lettuce leaf, a tomato slice, and about a sixth of the tuna salad between two slices of toast (or use less if a sixth of the salad seems like too much for the size of your bread slices). Repeat to make six sandwiches. Wrap well in plastic for transport or serve immediately.





greek salad pitas with olive-garlic tapenade

If you're packing these sandwiches to go, put the salad mixture in a container and add it to the pitas just before eating so they don't get soggy.

Yields 4 sandwiches

FOR THE TAPENADE

- 1 medium clove garlic**
- ½ cup pitted Kalamata olives**
- 1 Tbs. extra-virgin olive oil**
- 1½ tsp. red wine vinegar**

FOR THE SANDWICH

- 1½ cups seeded and finely diced English cucumber (about ½ medium)**
- 1¼ cups seeded and finely diced Roma tomatoes (about 3 medium)**
- ¾ cup crumbled feta**
- ½ cup finely diced radishes (about 4 medium)**
- 2 Tbs. extra-virgin olive oil**
- 1 Tbs. red wine vinegar**
- 1 tsp. dried oregano**
- Freshly ground black pepper**
- 4 medium (6- to 7-inch) whole-wheat pitas, warmed**
- 4 cups lightly packed baby spinach leaves**

MAKE THE TAPENADE

Put the garlic in a food processor and process until chopped. Add the olives, olive oil, and vinegar and process until spreadable but not completely smooth.

ASSEMBLE THE SANDWICH

In a large bowl, combine the cucumber, tomatoes, feta, and radishes. Add the olive oil, vinegar, oregano, and a few grinds of pepper and toss to combine.

Slice the pitas in half and open the pockets. Portion the tapenade among the pitas, spreading it evenly inside each. Stuff each pita half with about ½ cup of the spinach and ½ cup of the salad mixture and serve.

—Ellie Krieger

spicy italian ham and salami sandwich

A mojo-like sauce made with fresh lime juice, garlic, and lots of fresh oregano perks up the flavor of a classic Italian sub.

Serves 6

- ½ cup finely chopped fresh oregano (about 1 small bunch)**
- ½ cup extra-virgin olive oil**
- 6 Tbs. fresh lime juice (from 3 to 4 limes)**
- 2 large cloves garlic, minced**
- Kosher salt and freshly ground white or black pepper**
- 1 large ciabatta loaf**
- 3 oz. tender lettuce leaves (about 3 cups)**
- 6 oz. thinly sliced prosciutto**
- 6 oz. thinly sliced hot capocollo**
- 6 oz. thinly sliced soppressata**
- 8 oz. thinly sliced provolone**
- 1 cup drained, sliced mild or hot pickled peppers**

In a small bowl, mix the oregano, oil, lime juice, garlic, ½ tsp. salt,

and ¼ tsp. pepper. Cover and refrigerate for at least 2 hours (the flavor improves as it sits, and it will keep for up to 1 week).

Halve the ciabatta loaf lengthwise. Rewhisk the sauce and pour over the cut sides of the bread, spreading evenly with a knife. Line the bottom half with the lettuce, then top with the prosciutto, capocollo, soppressata, and provolone. Scatter the peppers over the cheese and cover with the top of the ciabatta. Smush together, cut crosswise into 6 sandwiches, and wrap each in foil or waxed paper. Let sit for a few hours at room temperature to let the flavors meld.





Sun-Ripened
Tomato and Olive
Salad, p. 90

FARMSTAND FAVORITES

Simple, delicious ways to showcase summer produce.

the recipes

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zucchini and yellow squash ribbons with daikon, oregano, and basil

This fresh, easy vegetable side dish doesn't require cooking. Serves 8

- 3 small zucchini (about 1 lb.)**
- 3 small yellow summer squash (about 1 lb.)**
- 1 large daikon radish (about ½ lb.)**
- 20 medium basil leaves, very thinly sliced**
- 2 tsp. chopped fresh oregano**
- 6 Tbs. extra-virgin olive oil**
- 2 Tbs. fresh lemon juice**
- 1 tsp. finely grated lemon zest**
- Kosher salt and freshly ground black pepper**
- Small basil leaves for garnish (optional)**

Trim the ends of the zucchini and yellow summer squash. With a vegetable peeler, shave the zucchini lengthwise into long, wide strips about ¼ inch thick. When you get to the center of the zucchini, where the seeds are, turn it over and slice from the other side until you get to the center again. Discard the center. Put the zucchini ribbons in a large bowl. Slice the yellow squash using the same technique and add them to the zucchini. Peel off and discard the rough exterior peel of the daikon and then shave the daikon as you did the squash. Add the strips to the bowl with the squash, along with the basil and oregano.

In a small bowl, whisk the olive oil, lemon juice, and lemon zest. Season to taste with salt and pepper. Toss the vegetables with enough of the vinaigrette to lightly coat them (you may not need all of the vinaigrette) and season again with salt and pepper to taste. Serve immediately, garnished with the small basil leaves (if using).





asian-style slaw with green mango

The tangy flavor of the green mango in this slaw goes really well with fish or shrimp.

Yields 4 to 5 cups; serves 4 to 6

- 1 small Napa cabbage (about 2 lbs.), quartered lengthwise, cored, and halved crosswise**
- 2 small shallots, very thinly sliced (about 2 Tbs.)**
Kosher salt
- 1 unripe mango (about 1 lb., as green as possible), peeled and pitted**
- 2 Tbs. lime juice; more to taste**
- 2 Tbs. vegetable oil**
- 1 Tbs. fish sauce**
- 1 medium clove garlic, minced (about 1 tsp.)**
- 1 small red hot chile, seeded (if you like) and minced (about 1½ tsp.)**
- 1 tsp. granulated sugar**
- ½ cup chopped fresh basil, cilantro, or mint (or a mix)**
- ⅓ cup coarsely chopped salted peanuts (don't use dry roasted)**

Thinly slice the cabbage in a food processor using the 4mm slicing disk or by hand; you should have about 8 packed cups. In a colander, toss the cabbage with the shallot and 1 Tbs. salt. Lay a plate that fits inside the colander on top of the cabbage and set a heavy can or jar on top of the plate. Drain the cabbage in the sink or over a bowl for 30 minutes.

If using a food processor, switch to the grating disk and grate the mango or cut it into very thin (julienne) strips by hand; you should have 1½ to 2 cups. Put the mango in a large bowl.

In a small bowl, mix the lime juice, oil, fish sauce, garlic, chile, and sugar.

Turn the cabbage out onto a clean dishtowel or some paper towels and pat it thoroughly dry. Toss the cabbage with the mango, herbs, and dressing. Season to taste with more salt and lime juice if needed. Sprinkle with the peanuts and serve immediately.



SUMMER HIGHLIGHT

bell peppers

Bell peppers are the most popular variety of sweet pepper (the term sweet pepper distinguishes it from the other main branch of the pepper family, the pungent chiles). Like most peppers, bells start out green before ripening to their mature color, which is most often red, yellow, or orange, although some varieties turn purple, pearl white, or chocolate brown. Green bell peppers are actually unripe, which explains their slightly bitter, grassy flavor. Green peppers do have their place in some dishes, but ripe bell peppers have a gentler flavor.

Look for firm, brightly colored peppers with no soft spots, and pass over soft or withered ones. Though Holland peppers are great looking and uniform in shape, they don't necessarily have more flavor. Local peppers ripened on the vine are your best bet when in season. Store peppers in the crisper drawer in the refrigerator.



roasted red and yellow pepper salad

This is the time to pull out your best extra-virgin olive oil. The peppers can be roasted, peeled, and seeded several days before you make the salad. If you can't find yellow peppers, use all red. Serves 6

- 2 red bell peppers**
- 2 yellow bell peppers**
- 2 tsp. red-wine vinegar**
- 3 Tbs. extra-virgin olive oil; more as needed**
- 1 Tbs. capers, rinsed and coarsely chopped**
- Kosher salt and freshly ground black pepper**
- 2 to 3 Tbs. roughly chopped fresh flat-leaf parsley**

Roast the peppers on a hot grill, over a gas burner (hold with tongs), or on a baking sheet under the broiler, turning frequently, until blistered and charred all over. Put the hot peppers in a glass or metal bowl, cover tightly with plastic wrap, and let steam until cool enough to handle, 15 to 20 minutes. Slip the skins off the peppers with your hands. To remove any charred specks, hold a peeled pepper over the sink with one hand, run the faucet and wet

your other hand and use it to wipe the sides of the pepper, frequently cleaning your hand. (This avoids the flavor-flushing step of running the water directly over the pepper.)

When all the peppers are cleaned, set them on a cutting board and cut each in half. Remove the seeds and stems and flatten the pepper. Cut the flesh into strips about 2 inches wide. The peppers can be prepared ahead to this point and piled into a bowl, drizzled with a bit of olive oil, and refrigerated for a few days.

To serve, arrange the pepper strips on a serving platter; if you've refrigerated them, take them out an hour before serving. Whisk together the vinegar, 3 Tbs. of the oil, and the capers; season with salt and pepper. Pour the dressing over the peppers and scatter on the parsley. Serve immediately or let sit for an hour or two.

corn on the cob with miso, panko, and sesame

This crunchy, salty, sweet, savory coating will make people swoon—it's that good. Serves 4

- 1 tsp. vegetable oil
- ½ cup plain panko
- 1 Tbs. white sesame seeds
- 1 tsp. black sesame seeds
- 2 Tbs. unsalted butter, softened
- 2 tsp. white miso
- 4 ears corn, shucked

Heat the oil in an 8-inch skillet over medium heat. Add the panko and cook, stirring, until light golden, about 1 minute. Add the sesame seeds and cook, stirring, until toasted and the

panko is golden, 2 to 3 minutes. Transfer to a large plate, and cool completely.

Combine the butter and miso in a small bowl until well blended.

Bring a large pot of water to a boil. Add the corn, cover, and remove the pot from the heat. Let stand until crisp-tender, about 5 minutes.

Slather the miso butter all over the corn and then roll and press in the panko mixture. Sprinkle any remaining panko mixture on top.



quick-sautéed collard ribbons

The trick to quick-cooking collards (which are typically braised slowly for tenderness) is cutting them into very thin slices. All these need is a quick spin in a hot pan with olive oil to give them a delicate texture and a deep, toasty flavor. This whole recipe takes less than 20 minutes to prepare. Serves 3

- 1 Tbs. malt vinegar**
- 2 tsp. maple syrup**
- 1½ lb. collard greens (about 30 leaves)**
- 2 Tbs. extra-virgin olive oil**
- 4 small cloves garlic, lightly smashed and peeled**
- Pinch crushed red pepper flakes**
- Kosher salt**

In a small bowl, whisk the malt vinegar and maple syrup.

Trim the stem from each collard leaf with a sharp knife, dividing the leaf completely in half lengthwise as you cut away the stem. Discard the stems; wash and dry the leaves.

Stack half of the leaves and roll them up tightly crosswise into a cigar shape. Using a very sharp knife, cut the

collard “cigar” crosswise into ¼-inch-thick slices. Use your fingers to unfurl the slices, which will be tightly curled together. Repeat with the second half of the leaves.

In a 12-inch nonstick skillet, heat the olive oil and the garlic over medium-high heat. Cook, stirring and flipping the garlic, until it’s fragrant and just lightly browned, about 3 minutes. Remove and discard the garlic. Add the pepper flakes, stirring to distribute in the hot oil, and immediately add the collards and ½ tsp. salt. Using tongs, stir and toss the collards until they’re coated with the oil, and continue tossing until they are slightly wilted, about 1 minute. Most of the greens will have turned a bright green, with some beginning to turn a darker green. Do not overcook, as they will become tough. Take the pan off the heat, drizzle on the maple-vinegar mixture, stir well, and transfer to a shallow serving platter. Serve immediately.





SUMMER HIGHLIGHT

green beans

“Green bean” is a generic term used for the skinny, long green beans almost universally available canned, frozen, and fresh. But the world of beans is much wider (and more colorful), as a trip to a farmers’ market will attest.

Green, string, wax, or snap beans: Long and rounded, these are most often bright green but also come in yellow and purple. The fibrous string that was once their trademark has been bred out of them, although you’ll still find it in some heirloom varieties.

Romano beans: Flat and wide, Romanos can be green or yellow. When young and short, they’re tender, but they are often sold larger (as long as 6 inches), with visible bean seeds, at which point they need to be cooked longer.

Spanish Musica beans: Flat, green, and meaty, these look similar to Romanos but have a delicate nutty flavor.

Chinese long beans or yard-long beans: These giants belong to a completely different branch of the bean family. They are the immature pods of a variety of cowpea (an African bean variety that includes the black-eyed pea). These can grow to great lengths but are best between 12 and 18 inches. Similar in flavor to the string bean, these are softer and starchier.

Avoid buying beans that look withered at either end—it means they’ve been sitting a while and are losing moisture.

Beans relinquish sweetness the longer they’re stored, so try to use them right away. If you can’t, store them in the refrigerator for up to four days in a paper bag or a plastic bag with holes punched in it so the beans can breathe.

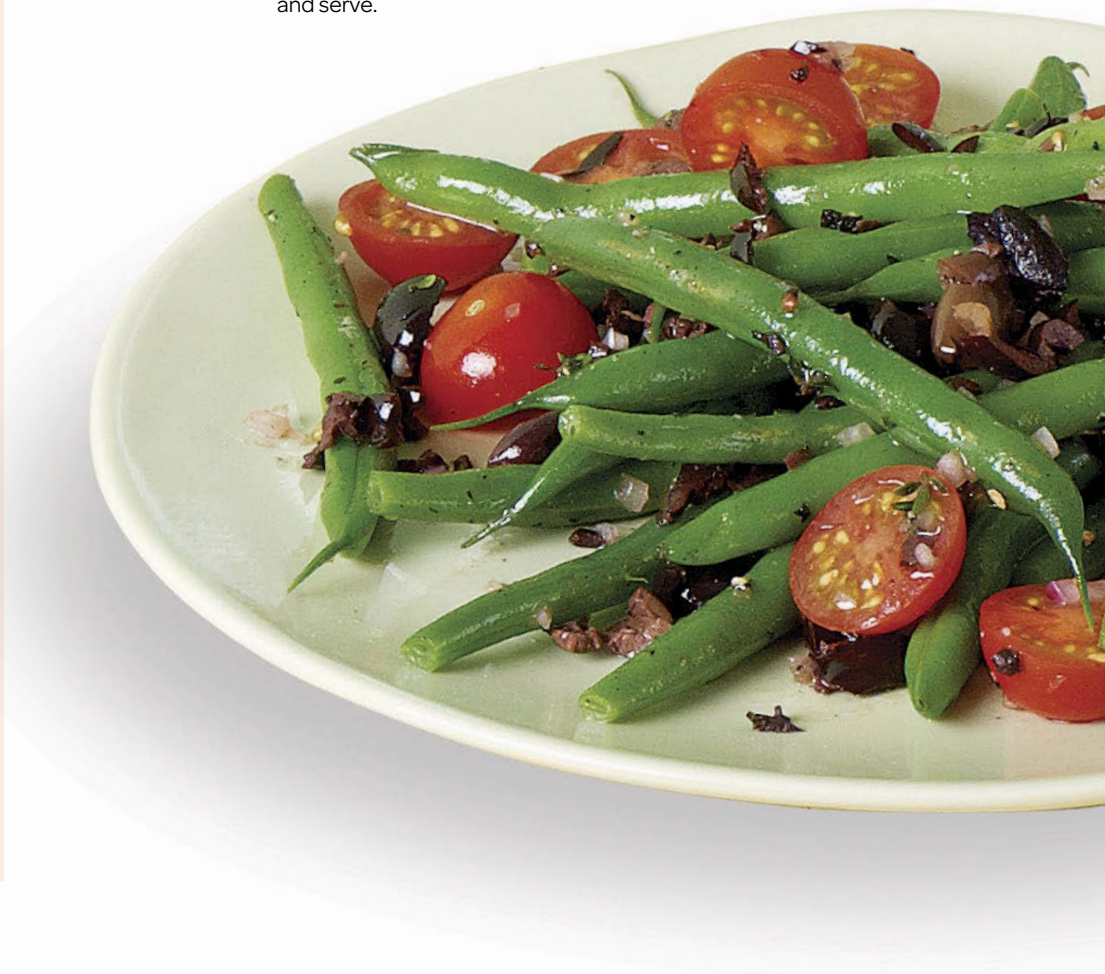
green beans with cherry tomatoes and niçoise olives

Niçoise olives are a small French variety of black olive with a rich, briny flavor. If you can’t find them, use Kalamata olives instead. **Serves 6**

- $\frac{3}{4}$ lb. green beans, trimmed**
- 1 cup halved cherry tomatoes**
- $1\frac{1}{2}$ Tbs. extra-virgin olive oil**
- 1 Tbs. red wine vinegar**
- 1 Tbs. minced shallots**
- $\frac{1}{2}$ cup pitted, chopped Niçoise olives**
- $\frac{1}{2}$ tsp. finely chopped fresh thyme**
- Kosher salt and freshly ground black pepper**

Bring a medium pot of well-salted water to a boil over high heat and cook the green beans until crisp-tender, about 3 minutes; drain and cool under cold running water. In a large bowl, combine the beans with the cherry tomatoes.

In a small bowl, whisk the olive oil, vinegar, and shallots. Stir in the olives, thyme, and salt and pepper to taste. Toss the vegetables with the vinaigrette, adjust the seasoning, and serve.





sun-ripened tomato and olive salad

Capture the flavor of ripe, just-picked tomatoes at their peak with this salad. If your tomatoes are very sweet and need more acid, adjust the flavor by adding another tablespoon of sherry vinegar. Serves 6

- 1 cup pitted Niçoise or Kalamata olives
- 2 lbs. heirloom tomatoes (about 6), assorted colors and sizes
- 1 medium shallot, minced
- Sea salt and freshly ground black pepper
- 1 Tbs. sherry vinegar

- 1 Tbs. coarsely chopped fresh flat-leaf parsley
- 3 Tbs. extra-virgin olive oil

Slice the olives into quarters. Core the tomatoes and slice them into large bite-size wedges or large cubes. Put the olives, tomatoes, and shallot in a large bowl and season with salt and pepper to taste. Add the sherry vinegar

and parsley. Season again with salt and pepper to taste; then add the olive oil and toss. (The salad may be prepared up to 2 hours ahead, covered and left at room temperature. Toss again before serving.)

Variation: Try substituting 2 Tbs. of torn basil or a mix of chopped fresh herbs for the parsley.



grilled fingerling potato salad with creamy herb dressing

Here, cream cheese becomes the base for a lemony, herb-packed dressing. Serve warm along with grilled bratwurst for a hearty meal. Serves 6

- 3 oz. cream cheese, softened**
- ½ cup packed chopped mixed fresh herbs, such as dill, parsley, chives, mint, or basil (use at least 3)**
- ¼ cup whole milk**
- 2 Tbs. mayonnaise**
- 4 tsp. white wine vinegar**
- 1 Tbs. grainy Dijon mustard**
- ½ tsp. finely grated lemon zest**
- Kosher salt and freshly ground black pepper**
- 3 lb. fingerling potatoes, halved lengthwise**
- 8 large shallots, peeled and halved**
- 3 Tbs. olive oil**

In a large bowl, combine the cream cheese, herbs, milk, mayonnaise, vinegar, mustard, lemon zest, and ¼ tsp. each salt and pepper. Blend with an electric hand mixer on medium speed until smooth; set aside.

Prepare a gas or charcoal grill for indirect cooking over medium-high heat: On a gas grill, heat all burners on medium-high and then turn off all but one burner just before cooking the potatoes; on a charcoal grill, bank the coals to one side of the grill.

In another large bowl, toss the potatoes and shallots with the olive oil, ½ tsp. salt, and ¼ tsp. pepper. Put the potatoes and shallots on the cooler side of the grill (if the bars on your grill grates are far apart, lay a piece of foil down and put the potatoes and shallots on it), cover, and cook until tender and golden-brown, flipping once, 10 to 15 minutes. Transfer the potatoes to the bowl of dressing. Transfer the shallots to a cutting board, coarsely chop, and then add them to the potatoes. Stir gently to combine. Season to taste with salt and pepper. Serve warm.





creamy dandelion greens and goat cheese gratin

Tangy goat cheese and bitter greens are a classic pairing in warm salads, and they work equally well here. Be sure to use a shallow gratin dish rather than a smaller, deeper one, as the larger surface area helps reduce the cream. This rich, tangy gratin would be a great side for grilled lamb. Serves 4

- ½ tsp. unsalted butter**
- Kosher salt**
- 1 lb. dandelion greens**
(about 1 large bunch)
- 1 cup coarse fresh breadcrumbs**
- 3 Tbs. plus ¼ cup finely grated**
Parmigiano-Reggiano
- 1½ cups heavy cream**
- 2 cloves garlic, smashed and peeled**
- ¼ tsp. finely grated lemon zest**
- Freshly ground black pepper**
- 1½ oz. fresh goat cheese**

Position a rack in the center of the oven and heat the oven to 375°F. Coat a shallow 5- to 6-cup gratin dish with the butter.

Fill a 5- to 6-quart pot three-quarters full with water, add 2 tsp. salt, and bring to a boil over high heat. Trim the greens of their lower stems and submerge the leaves in a large bowl of water, swishing to release any grit. Transfer directly to the boiling water and cook until tender, 3 to 5 minutes. Taste a leaf after 3 minutes; if it's still tough or stiff, cook for 1 or 2 minutes more. Drain and spread the greens out on a rimmed baking sheet lined with a clean dishtowel to steam and release moisture, 10 to 15 minutes. Use the dishtowel to gently wring the greens and get rid of any remaining moisture.

In a small bowl, combine the breadcrumbs, 3 Tbs. of the Parmigiano, and a pinch of salt.

In a 2-quart saucepan over medium-high heat, bring the cream and garlic to a boil, about 5 minutes. As soon as the cream has come to a vigorous boil (but before it boils over), remove the pan from the heat and let sit for 5 to 10 minutes. Add the lemon zest and season with ¼ tsp. salt and a few grinds of pepper. Stir well and remove the garlic cloves.

Transfer the greens to a cutting board and chop them coarsely. Put them in a large mixing bowl and add the remaining ¼ cup Parmigiano and the goat cheese. Using your fingers, mix well. Spread the mixture in the prepared gratin dish. Pour on the cream and stir gently with a spoon to distribute evenly. Season to taste with salt and pepper. Top the gratin evenly with the breadcrumbs. (There will be a lot of liquid; some of the crumbs will dissolve in it. The liquid will reduce in the oven and the top crumbs will get crisp.)

Bake the gratin until the crumbs are browned and the liquid has reduced below the crumb level (there will be a brown ring around the edge of the gratin), about 30 minutes. Serve warm.



toasted corn, cherry tomato, and edamame salad

Toasting the corn in a skillet brings out its nutty flavor. You could also use grilled corn in place of the skillet-toasted version. Serves 4 to 6

- 1 cup frozen shelled edamame**
- 5 Tbs. extra-virgin olive oil**
- 2½ cups fresh corn kernels**
(from about 3 medium ears)
- 2 Tbs. plain low-fat yogurt**
- 2 Tbs. fresh lemon juice**
- 1 tsp. clover honey**
- ½ tsp. minced garlic**
- Kosher salt**
- Freshly ground black pepper**
- 1 heaping cup quartered cherry**
tomatoes (about 15)
- ¼ cup very thinly sliced**
fresh mint
- ¼ cup very thinly sliced**
fresh basil

Cook the edamame according to package directions. Drain and set aside to cool completely.

Heat 1 Tbs. of the oil in a large skillet over medium heat. Add the corn and cook, stirring occasionally, until the kernels are golden brown in patches, about 9 minutes. Transfer to a bowl to cool.

In a small bowl or liquid measuring cup, whisk the yogurt, lemon juice, honey, garlic, and ¼ tsp. salt. Slowly pour in the remaining 4 Tbs. olive oil, whisking constantly until blended. Season to taste with salt and pepper.

In a medium serving bowl, combine the cooled edamame and corn, the tomatoes, and the herbs. Gently toss. Add half of the vinaigrette and gently toss. Add more vinaigrette and salt and pepper to taste. Serve at room temperature.



Strawberry-Pistachio Ice
Cream Sundaes, p. 102

SEASONAL SWEETS

Juicy summer fruits shine in desserts.

the recipes

Grilled Peaches with Raspberry Butter and Cookie Crumbs p. 96

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grilled peaches with raspberry butter and cookie crumbs

This dessert is reminiscent of Peach Melba. The peaches can also be served without the ice cream, but keep the cookie crumbles—they provide a welcome crunch to the otherwise soft dish. Serves 4 to 8

- 2 Tbs. unsalted butter, softened**
- 2 Tbs. seedless raspberry jam**
- 1 Tbs. Chambord**
- 1 Tbs. light brown sugar**
- ¼ tsp. sea or kosher salt**
- 4 ripe white peaches**
About 2 tsp. untoasted walnut or hazelnut oil
- 4 to 8 scoops of best-quality vanilla ice cream**
- ½ cup crushed almond biscotti or amaretti cookies**

Preheat a gas grill to medium, or prepare a medium charcoal fire. Brush the grill grate clean.

In a small bowl, whisk the butter, jam, Chambord, sugar, and salt until well combined. Halve and pit the peaches. If the pit leaves a

very shallow well, scoop out a little more flesh with a melon baller or a measuring spoon. Brush the cut sides of the peaches lightly with the walnut or hazelnut oil.

Grill the peaches cut side down (covered on a gas grill) until nicely grill-marked, 3 to 4 minutes. Flip the peaches and spoon the raspberry butter into the pit well of each peach half (you may or may not need to use all the butter). Cover and grill until the butter is melted and the peaches are soft and cooked through, 2 to 3 minutes more. Serve warm or at room temperature with a scoop of vanilla ice cream topped with the biscotti or amaretti crumbles.



rustic fruit tart

Here a tender but sturdy crust beautifully marries with ripe, succulent fruit. Serves 8

FOR THE DOUGH

- 6¾ oz. (1½ cups) unbleached all-purpose flour**
- 2 tsp. granulated sugar**
- ½ tsp. table salt**
- 5½ oz. (11 Tbs.) unsalted butter, cold, and cut into ½-inch cubes**
- 1 large egg yolk**
- 3 Tbs. whole milk**

FOR THE FILLING

- 8 oz. (2 cups) fresh raspberries**
- 5 oz. (1 cup) fresh blueberries**
- 5 oz. (1 cup) fresh blackberries**
- ¼ cup granulated sugar; more to taste**
- 1 tsp. finely grated lemon zest**
- 1 Tbs. all-purpose flour**
- ¼ tsp. table salt**
- 1 large egg, beaten**
- 1 Tbs. sanding sugar**

FOR THE DOUGH

Combine the flour, sugar, and salt in a stand mixer fitted with a paddle attachment (or if mixing by hand, in a medium bowl). Add the butter and mix, on low, until the mixture looks sandy and there are no pieces of butter larger than a pea, about 2 minutes. The flour should hold together when you clump it with your fingers. Scrape down the sides and bottom with a spatula, if needed. (If mixing by hand, mix with a pastry cutter or two forks until the butter is mixed into the flour as above).

In a small bowl, mix the egg yolk and milk. With the mixer on low, add them to the flour mixture and mix until the dough just comes together, about 15 seconds; the dough will be somewhat soft. (If mixing by hand, add the yolk mixture to the flour and mix gently with a fork until the liquid is well distributed. The dough will still look crumbly and dry. Dump the dough onto a clean counter and work it with the heel of your hand, pushing and smearing it away from you and gathering it up with a bench scraper and repeating until the dough comes together and is pliable).

Turn the dough out onto a sheet of plastic wrap, press it into a flat disk, wrap it in the plastic, and let it rest in the refrigerator for 15 to 20 minutes (or up to four days) before rolling it out.



Position a rack in the center of the oven and heat the oven to 350°. Line a heavy-duty rimmed baking sheet with parchment.

Remove the dough from the refrigerator; if the dough is very firm, let it sit at room temperature until it's pliable enough to roll, 10 to 15 minutes. On a floured surface, roll the dough into a 13- to 14-inch round. It's all right if the edges are a little ragged. Transfer the dough round to the baking sheet and put it in the refrigerator while you prepare the filling.

FOR THE FILLING

In a large bowl, toss the raspberries, blueberries, and blackberries with the sugar. Taste the fruit; if it's more tart than you like, add up to 2 Tbs. more sugar. Toss in the lemon zest, flour and salt until evenly mixed.

ASSEMBLY AND BAKING

Remove the dough from the refrigerator and let it sit at room temperature for about 5 minutes to keep it from cracking when you assemble the tart. Heap the fruit in the center of the dough round, leaving a 2-inch border. Fold the edges of the dough over the edges of the fruit to cre-

ate a rim. Work your way all around, pleating the dough as you go.

Brush the dough evenly with the egg and sprinkle the sanding sugar directly on the dough and fruit.

Bake until the dough is completely golden brown, 40 to 55 minutes. (Some of the juices will escape from the tart.) Transfer the baking sheet to a rack to cool. The tart may be baked up to six hours ahead of serving.

When cool enough to handle, use a spatula to transfer the tart to a serving plate or cutting board. Slice it and serve it warm or at room temperature.



cherry-almond clafoutis

This rustic French dessert is easy to make: Just mix up the batter, pour it over the cherries, and bake until golden-brown. Serves 6

- 3 cups small fresh sweet or sour cherries (about 1 lb.), pitted**
- 1½ Tbs. kirsch (cherry brandy)**
- ½ cup sliced almonds**
- 1½ Tbs. unsalted butter (½ Tbs. softened, 1 Tbs. cut into small pieces)**
- 1 cup whole milk**
- 3 oz. (¾ cup) unbleached all-purpose flour, sifted**
- ¼ cup plus 1 to 2 Tbs. granulated sugar**
- ¼ cup heavy cream**
- 3 large eggs**
- ⅓ tsp. pure almond extract**
- ⅓ tsp. table salt**

Position a rack in the center of the oven and heat the oven to 350°F.

In a large bowl, toss the cherries and kirsch. Set aside, tossing periodically, for 30 minutes.

Meanwhile, scatter the almonds on a baking sheet and toast, turning occasionally, until light golden, 3 to 4 minutes. Set aside. Increase the oven temperature to 400°F.

Grease a shallow round 11-inch quiche or gratin dish with ½ Tbs. of the butter.

Combine the milk, flour, sugar (¼ cup for sweet cherries; 5 Tbs. for sour), cream, eggs, almond extract, and salt in a stand mixer fitted with the whisk attachment (or in a bowl, if using a hand mixer). Mix on medium speed, to

aerate, for 5 minutes. Drain the cherries and stir the liquid into the batter.

Arrange the cherries in the dish and pour the batter over the top. Bake for 15 minutes. Sprinkle the toasted almonds and remaining 1 Tbs. sugar on top and dot the surface with pieces of the remaining 1 Tbs. butter. Bake the clafoutis until puffed and golden-brown, and a toothpick inserted in the center comes out clean, 35 to 40 minutes.

Transfer to a rack and let cool for 30 minutes. Serve warm or at room temperature, spooned onto individual serving plates.



SUMMER HIGHLIGHT

sweet cherries

If you're a cherry lover, June is your jackpot. For what seems like only a moment, they're everywhere—at the farmers' market, in grocery stores, and at farmstands.

In most parts of the country you'll find two types of sweet cherries:

Bing cherries, which were first cultivated in the 19th century in Oregon, are the most common sweet variety. They're grown mostly in the Pacific Northwest, with a peak season from early June through mid-August. A deep mahogany red, Bings darken as they ripen, so the darker the cherry, the sweeter the fruit.

Rainier cherries have a creamy yellow and red blush coloring. Often, you'll find them with some skin discoloration and brown spotting (which indicates a high sugar content), but avoid fruit that appears to be decaying. Not only are Rainiers sweeter than Bings, but they're also more delicate and have a slightly shorter season.

Look for firm, glossy cherries. The greener the stem of the cherry, the fresher it is. Avoid cherries that are sticky or leaking. Unripe cherries are smaller, lighter in color, and less juicy; they don't ripen after picking. Store cherries uncovered at room temperature overnight or for up to five days in the refrigerator.



summer fruit cobbler

A cobbler made with juicy, fresh fruit, served warm from the oven and topped with vanilla ice cream is an iconic dessert, and this one could not be easier to make. Serves 6 to 8

- 4 oz. (8 Tbs.) unsalted butter, cut into 8 pieces
- 4½ oz. (1 cup) unbleached all-purpose flour
- 1 cup granulated sugar
- 1½ tsp. baking powder
- Pinch kosher salt
- 1 cup whole milk
- 3 cups mixed whole or sliced fresh summer fruit, such as blackberries, blueberries, raspberries, peaches, plums, and nectarines
- Vanilla ice cream for serving

Position a rack in the center of the oven and heat the oven to 375°F. Put the butter in 3-quart baking dish or similar, or in a 10- to 12-inch ovenproof skillet and put the dish or pan in the

oven to melt the butter while the oven is heating.

Meanwhile, stir or whisk the flour, sugar, baking powder, and salt in a medium bowl until well combined. Add the milk and stir or whisk until combined; a few small lumps are OK.

When the butter is fully melted, take the baking dish out of the oven and pour the batter over the melted butter; do not mix. Scatter the fruit over the batter, favoring the middle of the dish more than the edges; do not mix it in. Bake until the top is a rich golden-brown, 30 to 45 minutes. Serve warm with vanilla ice cream.



cinnamon-walnut shortcakes with caramelized plums

If you're making the biscuits in a hot kitchen, try to keep the ingredients as cold as possible for the flakiest texture. Serves 8

FOR THE BISCUITS

- 4 oz. (8 Tbs.) cold butter, cut into small pieces
- 12 oz. (2½ cups) unbleached all-purpose flour; more for dusting
- ⅓ cup granulated sugar
- 1½ Tbs. baking powder
- 1½ tsp. ground cinnamon
- ½ tsp. table salt
- ⅓ tsp. ground nutmeg
- ¾ cup (about 3 oz.) walnuts, toasted and very roughly chopped
- 1 cup plus 2 Tbs. cold heavy cream; more for brushing

- 1 tsp. pure vanilla extract
- 1 Tbs. demerara or turbinado sugar
- 1 recipe Caramelized Plums (see recipe at right)

FOR THE WHIPPED-CREAM TOPPING

- 1 cup cold heavy cream
- ¼ cup cold sour cream
- 3 Tbs. confectioners' sugar

MAKE THE BISCUITS

Line a large rimmed baking sheet with parchment.

Chill the butter pieces in the freezer for about 15 minutes. Meanwhile, in a large mixing bowl, whisk the flour, sugar, baking powder, cinnamon, salt, and nutmeg. With a pastry blender, cut in the cold butter until the

mixture resembles a very coarse meal strewn with pieces of butter the size of peas and pistachios. Add the walnuts and toss with a fork to distribute them.

Combine the cream with the vanilla in a liquid measuring cup. Make a well in the center of the flour mixture and pour the cream into the well. With a fork, work your way around the bowl, pulling the dry ingredients into the wet and mixing until the ingredients are mostly moistened and a rough dough forms. Gently knead the dough a few times in the bowl to pick up any dry ingredients in the bottom of the bowl and bring it together into a loose ball. Transfer the dough to the parchment-lined baking sheet and pat into a $\frac{3}{4}$ -inch-thick circle. Refrigerate for about 20 minutes.

Position a rack in the center of the oven and heat the oven to 450°F.

Dip a 3-inch round plain-edge biscuit cutter in flour and cut straight down through the dough without twisting to form the biscuits. (Dip the cutter in flour before cutting each biscuit.) Carefully move the biscuits to one end of the baking sheet. Gather the dough scraps together, knead briefly to smooth the dough, and pat into a $\frac{3}{4}$ -inch-thick circle on the other end of the baking sheet. Cut out more biscuits. Repeat one more time. You can use the remaining scraps to make an additional biscuit or two, but those won't have as nice a texture as the others.

Spread the biscuits out over the baking sheet. Lightly brush their tops with cream and then sprinkle with the demerara sugar.

Put the baking sheet in the oven and lower the temperature to 425°F. Bake until the biscuits are deeply browned on top and bottom, 20 to 25 minutes. Let them cool on a rack while you make the caramelized plums.

MAKE THE WHIPPED CREAM

Using a chilled bowl and beaters, whip the heavy cream with a hand-held or stand mixer on medium speed until it thickens slightly. Add the sour cream and confectioners' sugar and whip on medium-high speed until it holds medium peaks. Use right away.

ASSEMBLE THE SHORTCAKES

Using a fork, split each biscuit in half horizontally. Set the bottom halves on serving plates and spoon 5 or 6 plum wedges onto each biscuit. Dollop the cream on the plums and drizzle with some of the caramelized plum juice. Perch the tops of the biscuits on the cream. If you have plums left, arrange them on the plates alongside the shortcakes.

caramelized plums

If you're looking for a shortcut summer dessert, these plums are terrific as a topping for ice cream.

Yields about 3 cups

- 1 Tbs. unsalted butter**
- $\frac{1}{2}$ cup granulated sugar**
- Large pinch kosher salt**
- 5 firm medium plums, each cut into 10 wedges (see Test Kitchen, p. 107)**

In a 12-inch heavy-duty skillet, melt the butter over medium heat. Add the sugar, salt, and 1 Tbs. water. Swirl the pan to moisten and dissolve the sugar. Cook until the mixture becomes a bubbling golden caramel, 3 to 5 minutes. Immediately remove the pan from the heat.

Carefully add the plum wedges to the pan, spreading them out evenly. Set the pan over medium heat and cook, shaking the pan every 30 seconds or so, until the plums start to release their juices, 2 to 3 minutes. Turn the plums with tongs and cook until soft (but not mushy) and golden brown along some of the cut edges, 1 to 5 minutes more.

If you're making the plums for the shortcakes, pour the contents of the pan into a medium bowl and cover to keep warm.



strawberry-pistachio ice cream sundaes

Chopped pistachios and a sweet-tart pomegranate sauce lend an exotic Mediterranean note to the classic American sundae. Serves 4

- 1 quart strawberry ice cream
- 2 cups sliced strawberries
- 1 cup Strawberry-Pomegranate Sauce (see recipe below)
- $\frac{1}{4}$ cup coarsely chopped pistachios
- Mint leaves, for garnish

Scoop 3 scoops of the ice cream into each of four bowls. Top with the strawberries and Strawberry-Pomegranate Sauce. Sprinkle the pistachios on top and garnish with mint leaves.



strawberry-pomegranate sauce

Pomegranate molasses adds a warm, deep counterpoint to sweet, bright strawberries. This sauce is also delicious on pound cake or waffles. Yields 2 cups; serves 6 to 8

- 1 lb. strawberries, hulled (about 4 cups)
- 3 Tbs. agave nectar; more to taste
- 2 Tbs. pomegranate molasses
- 1½ Tbs. lemon juice
- 1 tsp. lemon zest

In a blender or food processor, combine the strawberries, agave nectar, pomegranate molasses, lemon juice, and lemon zest. Blend until smooth, 15 to 30 seconds. Season to taste with more agave if you like. Cover and refrigerate for up to 5 days. Serve chilled or at room temperature.



Make Ahead

To freeze, put the unmolded, cooled cake on a rimmed baking sheet in the freezer, uncovered, until the top is cold and firm; then wrap it in two layers of plastic and one layer of foil. Thaw overnight in the refrigerator.

lemon bar cheesecake

This cheesecake gets a double dose of citrus from the lemon zest stirred into the filling and a layer of tangy lemon curd spread on top. **Serves 10 to 12**

FOR THE CRUST

- 8 oz. vanilla wafers, finely crushed (2 cups of crumbs)
- 3 Tbs. granulated sugar
- 7 Tbs. unsalted butter, melted

FOR THE FILLING

- 3 8-oz. packages cream cheese, at room temperature
- 1 cup ricotta
- 2 Tbs. all-purpose flour
- Table salt
- 1½ cups granulated sugar
- 2 Tbs. finely grated lemon zest
- 1 Tbs. pure vanilla extract
- 4 large eggs, at room temperature

FOR THE GARNISH

- ¾ cup lemon curd
- Confectioners' sugar, for garnish

MAKE THE CRUST

Position a rack in the center of the oven and heat the oven to 375°F.

In a medium bowl, stir together the vanilla wafer crumbs and 3 Tbs. granulated sugar. Mix in the melted butter until the crumbs are evenly moist and clump together slightly. Transfer the mixture to a 9-inch springform pan and press evenly onto the bottom and about 2 inches up the sides of the pan (to press, use plastic wrap or a flat-bottom measuring cup). Bake until the crust is fragrant and slightly darkened, 9 to 12 minutes. Let the pan cool on a rack. Lower the oven temperature to 300°F.

FILL AND BAKE THE CHEESECAKE

In a stand mixer fitted with the paddle attachment, beat the cream cheese, ricotta, flour, and a pinch of salt on medium speed, scraping down the sides of the bowl and the paddle frequently, until very smooth and fluffy, about 5 minutes. Make sure the cheese has no lumps. Add the 1½ cups granulated sugar and continue beating until well blended and smooth.

Add the lemon zest and vanilla, and beat until blended, about 30 seconds. Add the eggs one at a time, beating just until blended. (Don't

overbeat once the eggs have been added or the cheesecake will puff too much and crack as it cools.) Pour the filling into the cooled crust and smooth the top.

Bake at 300°F until the center jiggles like Jell-O when nudged, 55 to 65 minutes. The cake will be slightly puffed around the edges, and the center will still look moist. Set on a rack and cool completely. Cover and refrigerate until well chilled, at least 8 hours and up to 3 days. The cake can also be frozen at this point for up to 1 month (see make-ahead tip, above).

GARNISH AND SERVE

Unclasp and remove the side of the springform pan and run a long, thin metal spatula under the bottom crust of the cheesecake. Carefully slide the cake onto a flat serving plate.

Spread lemon curd evenly over the top of the cheesecake. Sift confectioners' sugar evenly over the cake and serve immediately. To cut, run a thin knife under hot water, wipe it dry, and cut the cake into slices, heating and wiping the knife after every slice.



raspberry lemon mousse trifle

Use a 9-inch nonaluminum springform ring, a quiche pan that's about 3 inches tall, or a bottomless cake ring (also called a *vacherin*) to assemble the trifle. Or use large wineglasses to make individual trifles. **Serves 8**

FOR THE SPONGE CAKE

Butter for the pan

- 2½ oz. (½ cup plus 3 Tbs.) cake flour
- 1¼ oz. (5 Tbs.) cornstarch
- ½ cup granulated sugar
- 4 large eggs, at room temperature
- 1 egg yolk
- ½ tsp. fresh lemon juice
- ¼ tsp. salt
- 2 Tbs. melted unsalted butter

FOR THE LEMON MOUSSE

- 6 large egg yolks
- ¾ cup granulated sugar
- ½ cup fresh lemon juice
- 4 Tbs. unsalted butter
- 2 Tbs. finely grated lemon zest
- Generous pinch salt
- 8 oz. mascarpone cheese
- 1½ cups heavy cream, whipped to medium-firm peaks

FOR THE SOAKING LIQUID AND ASSEMBLY

- ¾ cup granulated sugar
- ½ cup water
- 5½ cups fresh raspberries
- ¼ cup plus 1 tsp. fresh lemon juice

BAKE THE SPONGE CAKE

Position a rack in the middle of the oven and heat the oven to 350°F. Lightly grease a 9-inch cake pan and line the bottom with parchment. Sift together the flour, cornstarch, and 2 Tbs. of the sugar. Crack the eggs and yolk into the bowl of an electric mixer. Whip on medium speed, adding the lemon juice, salt, and the remaining 6 Tbs. sugar. Increase the speed to high and whip until the eggs are very fluffy, at least tripled in volume, and form soft peaks, 3 to 4 minutes. Remove the bowl from the mixer. Sift the flour mixture over the eggs in three separate additions, gently incorporating with

a hand whisk each time. Put the melted butter in a small bowl, add a dollop of the batter, and stir gently. Add this to the mixing bowl, folding gently with a spatula to incorporate. Scrape the batter into the prepared pan. Bake until dark golden and springy when touched, about 40 minutes. Cool the cake in the pan on a rack.

MAKE THE LEMON MOUSSE

In a heavy-duty, nonreactive saucepan, combine the egg yolks, sugar, lemon juice, and butter. Cook over medium heat, whisking constantly until the butter melts. Reduce the heat to medium low and stir constantly with a wooden spoon until the mixture thickly coats the back of the spoon, about 5 minutes. Strain into a clean bowl and stir in the zest and salt. Refrigerate, covered, until completely chilled. The mixture will be very thick. In a medium bowl, mash the mas-

carpone with a rubber spatula. Add a little of the chilled lemon curd and continue mashing until the mixture is lump-free. Stir in the rest of the lemon curd, and then fold in the whipped cream. (If the mousse is too stiff, add a touch of unwhipped heavy cream to loosen it.) Refrigerate until it's time to assemble the trifle.

MIX THE SOAKING LIQUID

In a small saucepan, combine the sugar and water. Cook over medium heat, stirring constantly, until the mixture boils and the sugar has completely dissolved. Set aside. Pass 1 cup of the berries through a food mill fitted with a fine disk or force them through a fine sieve, mashing with a wooden spoon, into a medium bowl. Discard the contents of the strainer and stir the purée (you should have about ½ cup) into the sugar syrup. Add the lemon juice and set aside until it's time to assemble the trifle.

ASSEMBLE THE TRIFLE

With a serrated knife, slice the cake into three equal round layers. (If you're using wineglasses, cut the layers into squares the approximate size of the glasses.) Set a 9-inch-wide springform ring or cake ring that's about 3 inches tall onto a flat serving plate. Put one cake layer on the bottom. With a pastry brush, moisten the cake well with the soaking liquid (it should be well moistened but not sodden). Spread on one-third of the mousse and then arrange one-third of the remaining 4½ cups berries over the mousse. Place the second cake layer on top, moisten it with more soaking liquid, and repeat with another third of the mousse and another third of the berries. Do a third layering, ending with the remaining berries arranged on top. Refrigerate the trifle until the mousse has firmed, at least 3 hours and no longer than a day. Remove the cake form or ring just before serving and cut the trifle into slices like a cake.

it's easy to layer a
luscious, textured trifle



Moisten the split cake layers well with raspberry syrup. Transfer one layer to a bottomless cake ring.



Next, spread on one-third of the lemon mousse.



Arrange a third of the berries on top of the mousse, and repeat the layers twice. The first two layers are a good place for any less-than-perfect berries.



SUMMER HIGHLIGHT

raspberries

Raspberries, the most intensely flavored member of the berry family, are made up of connected drupelets (individual sections of juicy pulp, each with a single seed) surrounding a central core. The most common raspberries are red, but you'll find black, golden, and even pink raspberries at farmers' markets and specialty stores. The differences in flavor are subtle, but a mix is beautiful.

Like most fruit these days, raspberries are available just about year-round, but it's best to take advantage of those few weeks in summer when local raspberries call your name at the farmers' market. Depending on the region, they are available from May through November.

Raspberries love to be paired with lemon, chocolate, ginger, blackberries, blueberries, strawberries, coconut, fresh figs, mint, and stone fruit of all sort.

Look for plump, fragrant berries. When shopping, examine the box to check for freshness. If you see juice stains, it's probably a sign of moldy berries inside. Hold the closed raspberry container upside down. If berries stick to the bottom inside liner, they're crushed and it's likely some are moldy, so choose another box. Even in the height of summer, berries are a bit of an investment, so befriend your produce merchant and request a taste before you buy.

Local raspberries appear for such a brief time in summer you need to pounce while you can and indulge. If you have more berries than you know what to do with, freeze them in a single layer and then transfer them to zip-top bags and stash them in the freezer. And there they'll be, waiting to wow you months after berry season has gone.

test kitchen

TIPS • TECHNIQUES • INGREDIENTS



There's an easy way
to cut plums into
10 even pieces.

TIP

How to cut a plum into 10 even wedges

For the **Cinnamon-Walnut Shortcakes with Caramelized Plums** on p. 100, follow this clever technique for quickly cutting a plum into 10 even pieces:

- 1 Find the indentation running down the length of the plum. With your knife parallel to the indentation, cut the flesh away from the pit in two pieces and set them aside.



- 2 Trim the remaining flesh from each side of the pit—these are two of your wedges.



- 3 Slice the two larger pieces into four wedges each, for a total of 10 wedges.

EQUIPMENT

Double your grill space with a rib rack

When it comes to grilling ribs, often the biggest challenge is how to fit the racks on the grill. Ribs, such as the **Margarita-Glazed Baby Back Ribs** on p. 46, need to cook over indirect heat, so the section of the grate that's over direct heat is out of bounds. On smaller grills, this means that fitting even two racks can be tricky.

Enter the rib rack (the tool, not the meat). This low-tech gadget, which looks like a file folder organizer, holds the racks in a vertical position, allowing you to cook as many as four racks in the same space as two lying flat. For a mail-order source, see p. 117.

**TIP**

Flambéing safely

A fire in the kitchen is usually bad news, but in this issue we're starting a fire on purpose. The recipe for **Fireman's Sausage** on p. 26 needs to be ignited. If you're new to flambéing, here are tips for pulling it off safely.



1. Pull the pan off the burner before adding the alcohol, or the alcohol may ignite before you're done pouring.
2. Return the pan to the stove to ignite, unless you have a built-in microwave or anything combustible above the stove. In this case, move the pan to a spot with plenty of clearance.
3. Have a metal lid nearby to snuff the fire if it gets out of hand.
4. Use a long match or a long-handled lighter, but don't light it until the alcohol is in the pan.
5. Ignite the fumes at the edge of the pan, not the liquid alcohol.
6. Don't lean over the pan, and keep your face turned away slightly. Pull your hand back as soon as the flames appear.
7. Alcohol must be hot in order to ignite. If the alcohol resists igniting, heat it for a few seconds before trying again.

TECHNIQUE

How to roast a red pepper

The recipe for **Warm Steak Salad with Rosemary Flatbread** on p. 39, calls for roasting red peppers. Here's a great method for roasting, steaming, and peeling them:



- 1 Coat each pepper in a little oil. If you have gas burners, you can roast a pepper directly on the grate over high heat, turning the pepper occasionally until it's charred all over.

To char a batch of peppers, a hot charcoal or gas grill is best, but the broiler works, too. Put the oiled peppers on a foil-lined baking sheet and broil as close to the element as possible, turning them so they char evenly.



- 2 Put the charred peppers in a bowl while they're still hot and cover with plastic. Let them rest until they're cool enough to handle. Pull on the stem; the seed core will pop out. Cut the pepper open, flick off any seeds, and turn skin side up.



- 3 Use a paring knife to scrape away the charred skin. Don't rinse the peppers with water or you'll dilute their flavor.

For electric stoves, get a stovetop pepper roaster. It turns your electric burner into a little grill, and it's also handy for heating tortillas. For sources, see p.117.



INGREDIENT

A homemade substitute for za'atar

The Middle-Eastern spice blend called za'atar is an important ingredient in the **Tomato, Chickpea, and Feta Salad** on p. 34. There are many styles of za'atar (any of which will work in this recipe), but all share the common ingredients of sesame seeds, ground sumac, and dried za'atar (an herb with a savory-thyme-oregano flavor). You can buy za'atar blends in Middle-Eastern markets (see p. 117 for a mail-order source), but you can also make it at home. In the blend shown above, thyme and oregano or marjoram stand in for the za'atar herb, which is rarely available in the United States.

To make about ¼ cup of za'atar, put 3 Tbs. dried thyme, 1 Tbs. lightly toasted sesame seeds, 1 Tbs. ground **sumac***, ½ tsp. dried oregano or marjoram, and ¼ tsp. kosher salt in a spice grinder. Pulse a few times to mix and break up some of the seeds—there should still be many whole seeds visible. Store in a cool, dark place for up to six months.

*If unavailable, substitute 2 Tbs. dried lemon peel.



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TECHNIQUE

Removing pin bones

Before cooking a salmon fillet for recipes like the **Cedar-Planked Lemon-Pepper Salmon** on p. 61, it's always a good idea to check it for pin bones. These tiny "floating" bones aren't attached to the fish's main skeleton, and they remain hidden in the flesh after the fish is filleted.

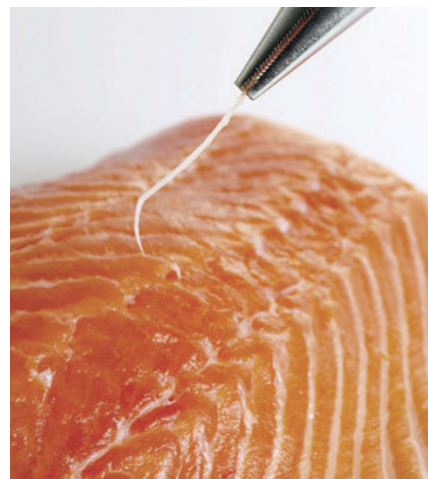
Some fish mongers remove them for you, but some don't. Because pin bones can be difficult to see, the best way to locate them is by touch. Here's how to find and remove them:



- 1 Lay the fillet flat on a work surface and run your fingers down its length. If pin bones are present, you should be able to feel their tips.



- 2 When you locate a bone, slide a hand under the fillet beneath the bone and lift the fillet slightly so it bends, causing the bone to protrude.



- 3 Grasp the end of the bone with fish tweezers or needlenose pliers (see below) and pull slowly and steadily on the bone, wiggling it gently until it pulls free. Repeat until the fillet is bone-free.

Choose a tool

Pin bones are slippery, so you need a tool with a good grip to remove them. Many cutlery manufacturers sell fish tweezers that are specially designed for the task, and these work perfectly well. We like the fish bone tweezers from Chroma (at left; see p. 117 for a source).

If, however, you're the type who doesn't like kitchen drawers cluttered with specialized gadgets, a pair of needlenose pliers from the hardware store will do the trick, too. If you want to use them for other household jobs, just be sure to clean them well before and after.



TECHNIQUE

A simple way to peel tomatoes

The skin of a tomato is tough—no matter how long you cook (or don't cook) it, it'll stay tough. That's why peeling tomatoes before using them in sauces, like the **Fresh Tomato Sauce** on p. 122, is a good idea. Some cooks blanch tomatoes in a pot of boiling water to peel them, but not only does this partially cook the tomatoes, it's also time-consuming.

Here's a better way: Core a tomato and cut a thin slice off the top. Draw a sharp Y-shaped peeler down the sides of the tomato, using a side-to-side sawing motion with the entire length of the blade to remove the skin in strips. A ceramic peeler is ideal for this because it stays razor-sharp, allowing you to remove the skin with minimal effort and very little loss of tomato flesh. Don't use a serrated peeler because it can tear the skin rather than remove it.



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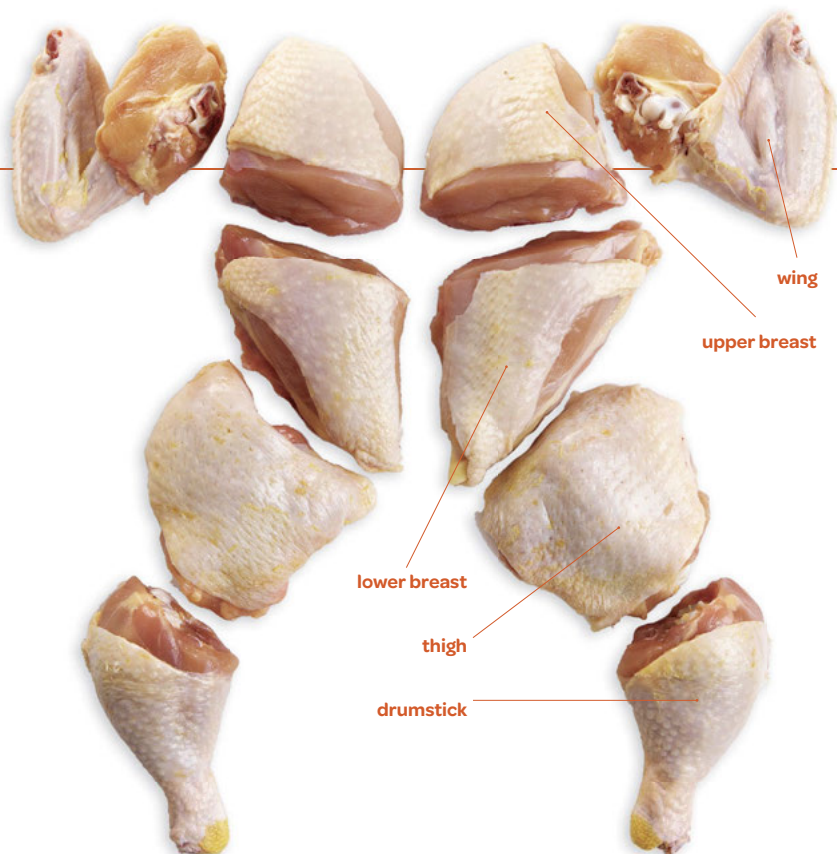
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THE WALL STREET JOURNAL

TECHNIQUE

How to cut up a chicken

The **Classic Fried Chicken** recipe on p. 48 is a great excuse to learn how to cut a whole chicken into pieces, a skill you'll use over and over. The technique shown here yields 10 pieces, plus a back and wing tips that you can save for making stock. To modify the technique to get 8 pieces, don't cut the wing into separate pieces. Instead, trim off the first and second joints of the wing (these become wing tips for stock) and leave the third joint attached to the upper breast piece.



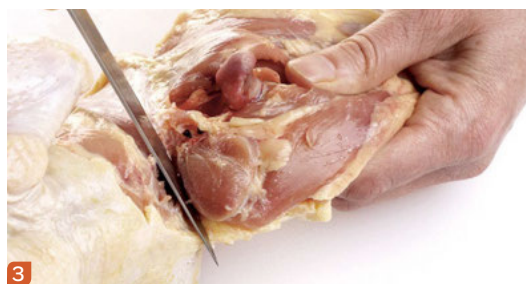
THE LEGS



Extend a leg from the body and slice through the skin to expose the leg's interior.



Forcefully bend the leg back from the body until the ball joint pops free from the socket.



Cut the leg from the body, through the joint, as close as possible to the backbone. Try to cut the "oyster" away with the leg—you'll find this tasty nugget of meat just above

the joint, in an indentation on the backbone. (In the photo above, it's the round piece of meat to the right of the knife blade.) Repeat with the other leg.



To separate the drumstick and thigh, look for the line of fat between them—it marks the location of the joint you need to cut through.

THE BREAST



With poultry shears, cut through the ribs and collarbone on both sides to remove the back and neck in one piece (discard this or save for stock).



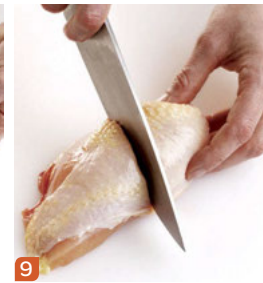
Flip the breast skin side down and begin to split the breast from the neck end just until the knife hits the keel (breast) bone, then score down the length of the bone.



With your thumbs on either side of the bone, bend the breast backward until the top of the bone pokes out. With your fingers, loosen and pull the bone free. Finish splitting the breast in half by cutting where the bone was.



Trim off the first wing joint and then cut the remaining wing from the breast with some of the breast meat attached.

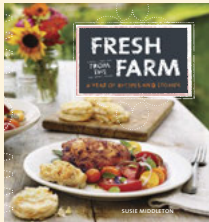


Cut the remaining breast in half to get two breast pieces of relatively equal size. Repeat with the other side of the breast.

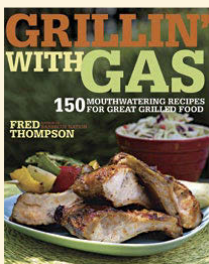
CREDITS

Many of the recipes & photos in this issue have appeared previously in *Fine Cooking*. Listed here are the original authors & issue numbers. Unless otherwise noted, all photos are by Scott Phillips.

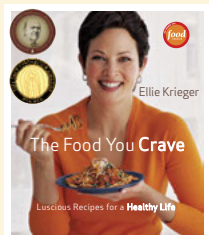
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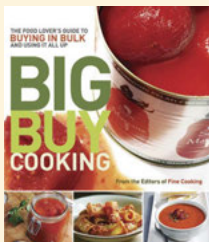
Fresh from the Farm by Susie Middleton (The Taunton Press, 2014); photos © Alexandra Grablewski & Susie Middleton; food stylist: Mark Pederson.



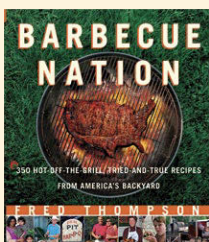
Grillin' with Gas, by Fred Thompson (The Taunton Press, 2009); photos © Ben Fink; food stylist: Fred Thompson.



The Food You Crave, by Ellie Krieger (The Taunton Press, 2008); photos © Christopher Hirsheimer; food & prop stylist: Melissa Hamilton.



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summer cocktails

Margarita; Negroni; Daiquiri, Joanne Weir, #124

party ready

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Cherry Tomatoes Stuffed w/ Mozzarella and Basil, Jessica Bard, #79
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Pesto Deviled Eggs, John Ash, #117
Crab Salad in Crisp Wonton Cups, from *The Food You Crave* by Ellie Krieger, photo: Christopher Hirsheimer
Fireman's Sausage, David Leite, #106, photo: John Kernick
Chunky Guacamole, from *Big Buy Cooking* by Fred Thompson (Taunton, 2010), photo: Maren Caruso

salad bowl

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Cherry-Almond Clafoutis, Joanne Weir, #105
Summer Fruit Cobbler, Joanne Smart, #124, photo: Jennifer May
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SOURCES



cedar-planked lemon-pepper salmon, p. 61

- **Chroma fish bone tweezers**, \$25.95, Brookstone.com, 866-576-7337.
- **Cedar planks**, \$16.95 for four, Williams-sonoma.com.

summer cocktails, pp. 12-13

- **Wood citrus reamer**, \$4.95, Surlatable.com, 800-243-0852.
- From Amazon.com, 866-216-1072:
- **Swissmar stainless-steel Hawthorne strainer**, \$11.91.
- **Premium 24-oz. stainless-steel cocktail shaker**, \$8.52.
- **Winco 11-inch cocktail spoon**, \$1.43.

tomato, chickpea, and feta salad, p. 34

- **Za'atar**, \$5.99 for 3 oz., Kalustyans.com, 800-352-3451.



margarita-glazed baby back ribs, p. 46

- **Rib Rack**, Weber, \$15.99, Store.weber.com, 800-446-1071.

test kitchen, p. 108

- **Stovetop pepper and tortilla roaster**, \$19.95, Surlatable.com, 800-243-0852.



cherry-almond clafoutis, p. 98

- **Fresh cherries**, Melissas.com, 800-588-0151.
- **Emile Henry 11-inch quiche dish**, \$50, Emilehenryusa.com, 302-326-4800.



classic fried chicken, p. 48

- **Oxo 12-inch tongs**, \$12.99, Cooking.com, 800-663-8810.
- **Henckels Pro S 10-inch chef's knife**, \$149.95, Metrokitchen.com, 888-892-9911.
- **Stainless-steel mixing bowls**, three-piece set, \$29.95, Crateandbarrel.com, 800-967-6696.
- **Lodge Logic 12-inch cast-iron skillet**, \$37, Lodgemfg.com, 423-837-7181.
- **CDN professional deep-fry and candy thermometer, TCG400**, \$22.49, Chefsresource.com, 866-765-2433.
- **Taylor Connoisseur instant-read thermometer**, \$11.89, Amazon.com.



lemony artichoke and caper tuna salad sandwiches, p. 79

- **Nonpareil capers**, Roland brand, \$6.97, Gourmetitalian.com, 866-460-0396; B&G brand, \$3.24, Mybrands.com, 888-281-6400.

asian-style slaw with green mango, p. 85

- **Food processor slicing blades**, 4mm, \$24.99, Thegourmetdepotco.com, 800-424-6783.

barbecue-braised vietnamese short ribs, p. 42

- **All-Clad LTD2 8-quart stock pot with lid**, \$227.99, Surlatable.com, 800-243-0852.

Note: LTD2 pots are not meant for use on charcoal grills but are safe to use on gas grills.



NUTRITION

RECIPE	CALORIES (KCAL)	FAT CAL (KCAL)	PROTEIN (G)	CARB (G)	TOTAL FAT (G)	SAT FAT (G)	MONO FAT (G)	POLY FAT (G)	CHOL (MG)	SODIUM (MG)	FIBER (G)
SUMMER COCKTAILS, p. 12											
Margarita	200	0	0	28	0	0	0	0	0	0	0
Negroni	190	0	0	9	0	0	0	0	0	0	0
Daiquiri	170	0	0	11	0	0	0	0	0	0	0
PARTY READY, p. 16											
Tomato "Caponata" (per ¼ cup)	35	25	1	3	2.5	0	1.5	.5	0	170	1
Cherry Tomatoes Stuffed with Mozzarella and Basil	180	130	10	4	14	6	7	1	20	390	1
Grilled Sliders	360	190	18	26	21	9	8	1	75	410	1
Southeast Asian Chicken Wings	520	280	41	16	31	9	12	6	130	570	0
Indonesian Beef Satay	260	140	19	10	16	9	5	1.5	45	1020	1
Pesto Deviled Eggs	80	60	4	1	7	1.5	2.5	2	95	210	0
Crab Salad in Crisp Wonton Cups	170	60	9	17	7	1	4.5	1	30	350	1
Fireman's Sausage	310	200	14	2	22	8	10	2	50	700	0
Chunky Guacamole	90	45	1	4	5	.5	3.5	.5	0	115	3
SALAD BOWL, p. 28											
Watermelon & Cress Salad w/Grilled Shrimp	550	390	28	14	44	10	27	4	160	1780	3
Tomato, Chickpea, and Feta Salad	230	110	9	23	12	3.5	6	1.5	15	360	6
Spinach Cobb Salad w/ Bacon, Cheese & Dressing	510	400	18	13	45	11	26	4.5	185	1080	7
Derby Dressing (per 2 Tbs.)	190	180	0	2	20	3	15	2	0	90	0
Arugula Salad with Plums and Pine Nuts	110	70	2	10	8	1	4	2	0	100	2
Grilled Butter Lettuce with Buttermilk-Chive Dressing	40	30	2	2	3	1	1	1	5	60	1
Mixed Greens w/ Nectarines, Gorgonzola & Vinaigrette	160	120	4	7	13	4	7	1	15	300	1
Thai Steak Salad	440	250	25	24	28	5	14	7	70	570	3
Sourdough Panzanella with Grilled Chicken	700	290	39	62	33	5	21	4.5	70	1110	5
Warm Steak Salad with Rosemary Flatbread	840	330	49	75	37	16	18	3	105	2550	10
FROM THE LAND, p. 40											
Barbecue-Braised Vietnamese Short Ribs w/Glaze	580	280	50	25	31	11	14	3.5	110	1750	2
Bourbon and Brown Sugar Marinated Steak	394	110	38	22	12	5	5	1	65	2807	0
Classic Ultimate Hamburgers	440	220	31	22	24	11	9	1.5	105	570	1
Margarita-Glazed Baby Back Ribs	620	210	41	35	24	6	13	2.5	100	1620	1
Classic Fried Chicken	350	170	36	5	19	5	8	4.5	140	390	0
Beer-Simmered Brats	420	240	16	27	27	9	13	3	65	1420	3
Spicy Beer-Can Chicken on the Grill	415	188	41	13	21	6	8	5	127	1042	2
Grilled Sausage and Eggplant Pizza	370	210	11	29	23	6	13	2.5	25	440	3
Seared Rib-Eye Steak with Summer Couscous	480	160	36	42	18	5	10	1	85	1190	5
Grilled Spice-Rubbed Hanger Steak	350	150	45	4	17	5	7	1	130	660	2
Steak Rub (per 1 Tbs.)	10	5	0	2	0	0	0	0	0	1570	1
FROM THE SEA, p. 56											
Sear-Roasted Haddock or Cod w/ Horseradish Aioli	510	330	34	10	37	5	16	3	105	620	2
Lobster Rolls	380	170	27	23	19	4.5	4.5	9	95	830	1
Cedar-Planked Lemon-Pepper Salmon w/Chive Sauce	460	260	46	3	28	10	10	6	150	600	1
Simple Seafood Stew	440	130	48	15	15	5	5	2	185	1590	1
Summer Bouillabaisse with Smoky Rouille	490	230	30	29	25	3.5	9	2.5	40	480	5
Pan-Seared Tuna Steaks w/Tomato, Basil & Olive Salad	300	140	34	4	16	3	8	3	55	650	1

RECIPE	CALORIES (KCAL)	FAT CAL (KCAL)	PROTEIN (G)	CARB (G)	TOTAL FAT (G)	SAT FAT (G)	MONO FAT (G)	POLY FAT (G)	CHOL (MG)	SODIUM (MG)	FIBER (G)
Grilled Arctic Char and Eggplant w/Herb Salsa Verde	460	260	39	10	30	3	16	2.5	0	500	6
New England Clambake	1030	400	96	60	45	11	23	6	260	1410	6
Grilled Swordfish Steaks w/Lemon, Dill & Cucumber	360	180	40	2	21	4	12	3.5	65	390	0
Pan-Seared Salmon with Plum-Cucumber Salad	360	150	39	10	17	2.5	7	6	105	300	1
Flounder Poached in Coconut, Ginger, and Basil Broth	320	90	34	21	10	6	1.5	2	85	910	2
PICNIC BASKET, p. 70											
Brazilian Chicken Salad Sandwich	690	350	47	38	39	8	16	11	130	670	6
Egg Salad with Smoked Salmon, Capers, and Dill	340	260	18	3	30	6	19	3.5	325	1580	1
Peach, Pancetta, Lettuce & Vegetable Sandwiches	400	150	18	44	17	5	7	3	40	1050	3
Pork Loin Sandwich with Mustard and Apple Butter	710	270	55	57	30	8	16	3	135	1070	7
Apple Butter (per 1 Tbs.)	45	0	0	12	0	0	0	0	0	35	1
Grilled Vegetable Sandwiches	690	350	20	69	39	10	24	4	25	1210	9
Sun-Dried Tomato and Olive Spread (per 1 Tbs.)	60	50	0	3	5	1	4	0	0	140	1
Roasted Beet Sandwiches with Herbed Goat Cheese	480	270	15	35	31	14	13	2.5	40	790	3
Lemony Artichoke and Caper Tuna Salad Sandwiches	584	158	31	73	18	3	12	2	34	1190	5
Greek Salad Pitas with Olive-Garlic Tapenade	420	210	12	46	23	7	13	2.5	25	1030	7
Spicy Italian Ham and Salami Sandwich	680	410	38	31	46	16	21	3	100	2640	2
FARMSTAND FAVORITES, p. 82											
Zucchini & Yellow Squash w/ Daikon, Oregano & Basil	120	100	2	4	11	1.5	7	1	0	150	1
Asian Style Slaw with Green Mango	180	80	5	21	9	1.5	4	3.5	0	980	4
Roasted Red and Yellow Pepper Salad	90	60	1	6	7	1	5	1	0	290	2
Corn on the Cob with Miso, Panko, and Sesame	180	90	4	23	10	4	3	2	15	105	2
Quick-Sautéed Collard Ribbons	140	80	4	12	10	1.5	7	1	0	210	4
Green Beans w/Cherry Tomatoes and Niçoise Olives	90	60	1	6	7	1	5	1	0	640	2
Sun-Ripened Tomato and Olive Salad	166	128	2	9	14	2	11	2	0	720	2
Grilled Fingerling Potato Salad with Herb Dressing	340	140	6	44	16	4.5	7	3	20	300	4
Creamy Dandelion Greens and Goat Cheese Gratin	400	320	9	17	35	22	9	1.5	120	600	4
Toasted Corn, Cherry Tomato, and Edamame Salad	200	110	5	18	13	1.5	8	1.5	0	65	3
SEASONAL SWEETS, p. 94											
Grilled Peaches w/Raspberry Butter & Cookie Crumbs	240	120	2	27	14	6	3.5	2	50	80	2
Rustic Fruit Tart	310	150	4	35	17	10	4.5	1	75	170	4
Cherry-Almond Clafoutis	300	120	8	39	13	6	4.5	1.5	130	105	3
Summer Fruit Cobbler	300	110	3	45	13	8	3.5	.5	35	100	3
Cinnamon-Walnut Shortcakes w/Caramelized Plums	690	410	8	63	46	25	12	7	125	420	3
Caramelized Plums (per ¼ cup)	60	15	0	13	1.5	1	0	0	5	20	1
Strawberry-Pistachio Ice Cream Sundaes	620	320	11	68	36	20	10	2.5	190	135	5
Strawberry Pomegranate Sauce	50	0	0	14	0	0	0	0	0	0	1
Lemon Bar Cheesecake	560	320	9	53	35	19	9	1.5	170	340	1
Raspberry Lemon Mousse Trifle	740	420	10	75	46	27	12	4	415	180	6
MAKE IT FAST, p. 122											
Fresh Tomato Sauce	150	120	1	6	14	2	10	1.5	0	600	2

The nutritional analyses have been calculated by a registered dietitian at Nutritional Solutions in Melville, New York. When a recipe gives a choice of ingredients, the first choice is the one used. Optional ingredients with measured amounts are included; ingredients without specific quantities are not. Analyses are per serving; when a range of ingredient amounts or servings is given, the smaller amount or portion is used. When the quantities of salt and pepper aren't specified, the analysis is based on ¼ tsp. salt and ¼ tsp. pepper per serving for entrées, and ½ tsp. salt and ⅓ tsp. pepper per serving for side dishes.



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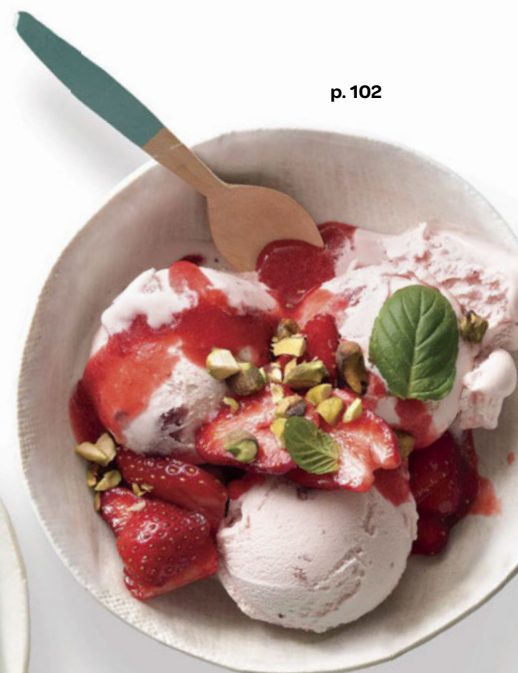
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10-Minute Main

Summer tomatoes don't need cooking to become a great sauce.



Want a quick, weeknight dish that features ripe summer produce? Turn to this easy, no-cook tomato sauce. Just dice tomatoes from the market or your garden, add a few other flavorful ingredients like fresh basil and oregano, and by the time you've cooked your pasta, dinner will be ready.

fresh tomato sauce

In this quick sauce, hot olive oil and salt are added to diced fresh tomatoes and herbs. Be sure to do this just before tossing with cooked pasta, since the scalding oil releases the flavor of the herbs, and the salt can draw too much liquid from the tomatoes if added too soon. A raw sauce is best paired with spaghetti or spaghetti; thicker, heavier pasta shapes are not a good match. Yields 3 to 4 cups, enough for 1 lb. dried pasta

- 3 lb. ripe tomatoes, cored**
- 2 Tbs. finely chopped fresh basil**
- 2 tsp. finely chopped fresh oregano**
- ½ cup extra-virgin olive oil**
- Fine sea salt**

Peel the tomatoes (see Test Kitchen, p. 110), halve them crosswise, and remove and discard the seeds. Cut the tomatoes into ¼-inch dice and transfer to a large serving bowl. Add the basil and oregano.

Just before serving, heat the olive oil over medium heat in a 1-quart saucepan until shimmering hot (but not smoking); pour over the tomato mixture, add 2 tsp. salt, and mix well. Toss with cooked pasta and serve.

Sauce Variations

Pesto and raw tomatoes are a fresh, bright combination. In a food processor, pulse 2 cups loosely packed **basil**, 6 Tbs. **pine nuts**, ¼ cup **extra-virgin olive oil**, and ½ tsp. **fine sea salt** until a paste forms. After pouring the hot oil over the tomatoes, mix in the pesto, and then toss with pasta.

Roasted eggplant adds rich, smoky flavor that's balanced by the freshness of mint.

Prick a 1- to 1¼-lb. **eggplant** in a few places, then roast it on a grill, over a gas stove burner, or under a broiler until tender, about 25 minutes. Remove the charred

skin and cut the eggplant into ½-inch dice. After tossing the pasta with the fresh tomato sauce, add the eggplant and 1 Tbs. chopped **fresh mint** and toss again.

A classic Neapolitan rendition includes diced mozzarella, ideally made from buffalo milk. After tossing the pasta with the fresh tomato sauce, add 1 lb. ¼-inch-diced **fresh mozzarella** (3 cups). Toss again and cover the bowl for 30 seconds to soften the cheese before serving. (It's best to drain the pasta when it's just slightly

underdone so it won't overcook when you cover it.)

Roasted peppers provide sweetness.

Roast 3 mixed **red and yellow bell peppers** on a grill, over a gas stove burner, or under a broiler until charred all over; put them in a bowl and cover with plastic. Let stand at least 5 minutes, then peel, seed, and cut the peppers into narrow strips about 1½ inches long. After tossing the pasta with the fresh tomato sauce, add the peppers and 1½ tsp. chopped **fresh thyme**.



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